THE U.S. Department of Agricon PROVICIONER

CHICAGO AND NEW YORK

Copyright, 1926, by The National Provisioner, Inc.

MAY 1, 1926

RECEIVED

Published every Saturday by The National Provisioner, Inc., Old Colony Bldg., Chicago, Ill., Entered as second-class matter, Oct. 8, 1919, at the postoffice at Chicago, Ill., under the act of March 3, 1879 Subscription Price: United States, \$2.00; Canada, \$4.00; All Foreign Countries in Postal Union, \$5.00



Wilson & Co. recently put this 2-ton 4-cylinder Autocar in service in Atlanta.

The economies of Autocar short wheelbase design are saving money for a rapidly increasing number of the "big fellows" in the packing industry.

The Autocar Company, Ardmore, Pa.

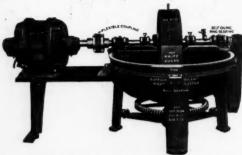
Established 1897

Branches in 51 Cities

Autocar

gas and electric trucks
EITHER OR BOTH - AS YOUR WORK REQUIRES

PRODUCE BETTER SAUSAGE WITH "BUFFALO" EQUIPMENT



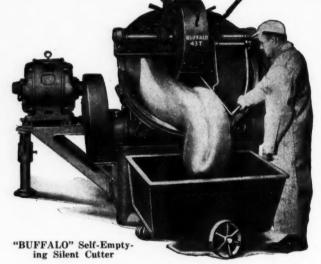
Packers' Favorite, No. 43-B "BUFFALO" Silent Cutter, strongest and most durable cutter on the market. Clean and sanitary—no meat can work out of the bowl. Made in 7 sizes.

Before buying new sausage machinery, write for copy of our new Catalog M. It will take about 5 minutes of your time and may save you hundreds of dollars.



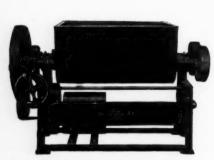
Model No. 66-B Grinder equipped with chain drive and roller thrust bearings. Made in 4 sizes.

Empties the bowl in 15 to 20 seconds without touching the meat



Most wonderful Self - Emptying Silent Cutter ever produced

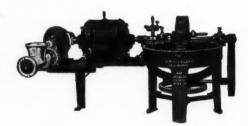
Write for list of satisfied users



"BUFFALO" Mixers with center tilting hopper. Strong, sturdy, dependable. Mixes thoroughly. Made in 6 sizes.



"BUFFALO" Upright Stuffer. Easiest and fastest working hand stuffer ever invented.



"BUFFALO" Silent Cutter with motor and grinder direct connected. Can also furnish pulley to run mixer from same motor. Made in 4 sizes.

We have specialized in the manufacture of Sausage Machinery for 56 years

JOHN E. SMITH'S SONS CO.

Home Office: 50 Broadway, Buffalo, N. Y.

Patentees and Manufacturers

Branch Office: 4201 S. Halsted St., Chicago, Ill.



Dold uses Cellophane

WHEN you consider the careful selection and painstaking curing methods of Dold's bacon, small wonder that transparent Cellophane was chosen to present it to the public in its most appetizing manner. For Cellophane does away with the necessity of enclosing meat products in cartons or hiding away inside show cases, and because it is grease-proof the merchandise always looks attractive. It enables the dealer to display your product on the counter, completely protected from dust, dirt and contamination.

Send us a sample of your product to be wrapped in Cellophane. Let us show you how it protects and adds to sales appeal.

DU PONT CELLOPHANE CO., Inc.

Sales Offices: 40 West 40th St., New York City Plant and Executive Offices: Buffalo, N. Y.

Canadian Agents:

WM. B. STEWART & SONS
64 Wellington St., W., Toronto, Canada

Cellophane is a new wrapping material—unusual because it's absolutely transparent. It is strong, inpervious to grease or dirt, and comes in many colors and embossed patterns.



A NEW DEVELOPMENT IN WEIGHING ACCURACY for Packing Plants

THE World's Best Automatic Heavy Duty Scales are built to insure the greatest degree of protection to users. They give the exact weight at a glance. No mechanism in sight to confuse the operator. Nothing to get out of order.

Constructed on the spring and lever principle, which insures permanency, accuracy and durability, they are the highest type of weighing mechanism. They are portable and can be moved from place to place. Floor depressions or uneven surfaces do not affect their accuracy.

In the packing house the World's Best Scales reduce handling costs in weighing outgoing shipments of sausage, hams, bacon, fowls, loins and similar products. The saving



of a few cents on each weighing operation through elimination of over weights means a direct saving in dollars on the day's shipments.

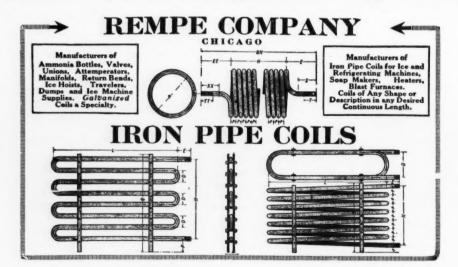
It is because of their unremitting accuracy that the World's Best Scales make such a strong appeal to packers.

Made either with or without tare dial and indicator. The scale with tare indicator shows at once the gross, tare and net weight all before the eyes at a glance. It eliminates the tare beam and removes the possibilities of errors. No other scale has this feature. Both tare and net weight models furnished in 250, 500 and 1,000 pound capacities. Write us for full information.

The RIGHT WEIGH-always

The STANDARD COMPUTING SCALE CO. DETROIT ~ MICHIGAN.

There Is a Rempe Co. Pipe Coil for every Packinghouse requirement



Address your inquiry to

Rempe Company

Sacramento Blvd. and Carroll Ave.

Chicago, Ill.

Use "BOSS" Machines for High Grade **Profitable Sausages**

Sausage is the most popular, ever ready Food It is delicious for breakfast and other meals throughout the day



New "BOSS" Jumbo Grinder

Patent applied for

Wonderfully fast and efficient. Constructed to meet the demand for heavy work and large capacity.

Motor is encased in frame, for

best possible protection.

Motor stand is adjustable for silent chain drive.

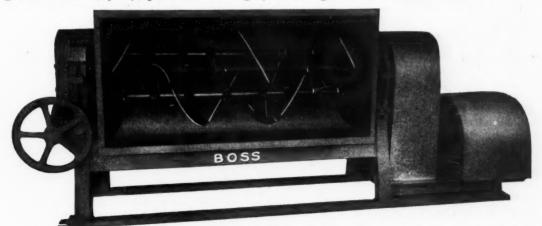
Cylinder is semi-steel. Feedscrew and ring are steel.

Highly pleased users state that it fills a long felt want.

"BOSS" Jumbo Meat Mixer (Patent Pending)

Dumps both ways. Capacity 2200 lbs. A great Money Maker.

For years "BOSS" Mixers are known to most thoroughly work and mix the fine cut meat with added moisture and ingredients into uniform, inseparable dough for producing well flavored, juicy, palatable sausages, the delight of all that eat them.



"BOSS" Mixer Capacities: 100, 175, 250, 350, 750, 1000, 1500, 2200 lbs.

CHICAGO BRANCH 3907-11 S. Halsted St. Killing Outfits

Manufacturers "BOSS" Machines Sausage & Rendering Outfits

Factory and Main Office: 1972-2008 Central Ave., CINCINNATI, OHIO

Cut Your Fuel Cost in Half

by using Crane Oilgas Smokers

in your smoke-houses

Even steady heat! No odors of any kind! Excellent color! Plenty of smoke with less sawdust. Generates common kerosene into a pure Hot Gas Flame. The appliance is portable and can be moved to any part of the smoke-house. Lowest cost of operation.

No machinery or working parts to get out of order

Write for particulars of the worlds most economical smoker

B. F. Nell & Company

620 West Pershing Road

Chicago, III.

Manufacturers of Equipment and Supplies for the Meat Industry

What Shippers Are Learning About Costs



Many firms who ship perishable and semi-perishable goods are learning that it is no longer necessary to figure losses on spoiled and damaged goods along with shipping costs.

For by shipping the Balsa Box way they have cut out these losses entirely. Balsa Boxes are a new idea in protecting perishable goods. They provide complete insulation against heat and cold, do not chip or split, are encircled by a strong steel band that prevents pilferage and can be used again and again.

Write the office nearest you for Balsa Boxes made according to your own specifications.

THE FLEISCHMANN TRANSPORTATION COMPANY

Balsa Box Department

New York 699 Washington Street

Langdon, D. C. Peekskill, N. Y.

Chicago 327 So. La Salle Street

Baltimore

Buffalo Cincinnati

San Francisco Seattle

St. Louis

PAUL F. DICK

Esslingen a. N., Germany

Announces to the American trade that all shipments to the United States of

DICK'S STEELS
DICK'S CLEAVERS
DICK'S KNIVES, etc.

are made to their

Only Authorized Agent ALBERT JORDAN CO.

20-26 West 22nd Street

NEW YORK

and must bear the trade mark *** F.DICK to be genuine

Beware of Imitations or Imitation Numbers



IN 1870

Some of our standard
1500-pound capacity curing
hogsheads were installed in a large packing
plant—many have been added since—but
the original ones are still there—and if you read the
specifications, you'll realize why they are the "standard" in the industry.

SPECIFICATIONS: Staves: Made from quartered white
oak, 1" thick before dressed.
Hoops: 5 galvanised hoops, 2"
wide, No. 14 gauge.
Capacity: 700 lbs. to 1,500 lbs.
Size: Standard 1,500-lb. hogshead,
41½" staves, 45" bilge diameter.

Hauser-Stander Tank Company

Spring Grove and Ammen St.

Cincinnati



Platform Truck No. 225

Heavy duty design for general pack-ing house use. Platform and end rack hot galvanized. Mounted on 12" diambroad face roller bearing wheels and 6" swivel casters.

OVERALL DIMENSIONS

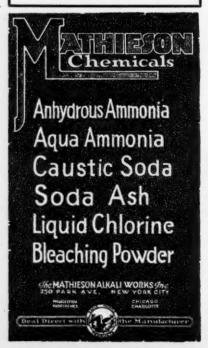
Width Height Weight
30" 15" 250 lbs.

Other sizes furnished if desired

MARKET FORGE CO.

Everett, Mass.

Making Trucks and Racks Since 1897 Write for our complete catalog



Yes—It's Really Self-Discharging

To discharge meats automatically and quickly from a Silent Cutter has been a problem. It has been completely solved in the

Perfection Silent Cutter



Perfection Silent Cutter

It's extreme simplicity—just open the sliding gate and the meat discharges into a truck underneath.

No—there are no cumbersome gears, levers, or other mechanical appliances to manipulate. It's the simplest method—the best one.

But besides this simple method of operation and control, the new

Perfection Silent Cutter

Does not heat the meat—Produces better tasting products

It's cimple—It costs less to operate

R. T. Randall & Co. 331 & 333 N. 2nd St., Philadelphia, Pa.

Do You Know



that your old aluminum ham boilers are worth good money?

Our exchange plan, inaugurated a year ago, wherein we accept old aluminum Ham Boilers in exchange towards the purchase of new ones, has worked out so successfully we have decided to continue same indefinitely.

Why not investigate your ham boiling department, and sort out those you desire to exchange now, so you will be in readiness when the season opens.

Ham Boiler Corporation

1762 Westchester Ave.

New York City

Factory: Port Chester, N. Y.

European Representatives: The Brecht Co., 6 Stanley St. Liverpool and 12 Bow Lane, London

Canadian Representative: Gould Shapley & Muir Co., Ltd., Brantford, Ontario

Ma

The "Enterprise" No. 1156 Chops 3,000 Pounds an Hour

For the sausage maker or packer who desires this capacity, here is the ideal chopper.

The distance from ring to floor is $26\frac{1}{2}$ in. Permits carrier to be run under chopper.

Fitted with 7½ h. p. motor, it is a fast, power machine.

The No. 1156 is economical to operate and high in production efficiency.

Four plates furnished with each machine, one fine, one medium, one coarse, and one knife for cutting fat. Also three knives and one fat knife.

No matter what your chopping problems may be "Enterprise" experts can help you.

Our fifty years' experience is at your

disposal.
Send for catalog showing the entire "Enterprise" line.

THE ENTERPRISE MFG. CO., OF PA., Philadelphia, U. S. A.





SAFEGUARD your name. Assure the purchaser that it is your sausage meat, your quality. Use this snow-white paper package with your name and brand prominently displayed in one or more colors. If you desire we will suggest a real merchandising package for you—one that will increase your sales. Simply say that you are interested.

Mono Service (3.





When You Write
The Advertiser
Mention
THE NATIONAL PROVISIONER

Cleaning time is costly—conserve it with Oakite methods

TIME used in cleaning is valuable. It costs money — sometimes an incredibly large amount of money. You should therefore endeavor to conserve it—to do your cleaning as economically as possible. This you can accomplish if you use Oakite methods for

Cleaning ham boilers Hog scalding

Cleaning cutting tables and vats

Scrubbing floors and walls

Cleaning bacon hooks and hog trolleys

Washing overalls, aprons, towels, etc.

General cleaning

When Oakite materials are used, the whole cleaning operation is speeded up. Coatings of grease, tallow, and dirt and grease are quickly removed. Washed surfaces are left sanitary and sweetsmelling.

You can actually prove these Oakite advantages to your own satisfaction. Merely call in the Oakite service man and let him give you a practical demonstration. No obligation—a request to us will bring him to you.

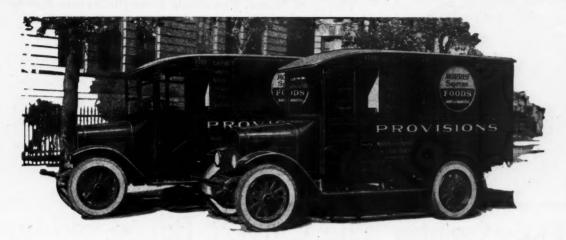
Oakite Service Men, cleaning specialists, are located at:

Albany, Albentown, Pa.; "Atlanta, Ga.; Baltimore, "Boston, Bridgeport, "Brooklyn, Buffalo, Camden, Charlotte, N. C.; "Chicago, "Cincinanti, "Cleveland, "Columbus, O.; "Palias, "Davenport, "Dayton, "Denver, "Des Moines, "Detroit, Erie, Flint, Miel, "Grand Rapids, Harrisburg, Hartford, "Indianapolis, "Kansas City, "Los Angeles, Louisville, Ky.; "Milwaukee, "Minneapolis, "Montreal, Newark, New Haven, "New York, Ookland, Cal.; Peoria, Philadelphia, "Pittsburgh, Portland, Me.; "Portland, Ore; Providence, "Tolledo, "Teronto, Utica, "Vancouver, B. C.; Williamsport, Pa.; Worcester.

*Stocks of Oakite Materials are carried in these cities

OAKITE

Industrial Cleaning Materials and Methods
OAKITE IS MANUFACTURED BY OAKLEY CHEMICAL CO.
20A THAMES ST., NEW YORK, N.Y.



This fast truck for lighter loads in your line

Many a transportation job requires speed with flexibility and often plenty of both. The International Speed Truck will give you both to spare, and give you DURABILITY besides.

Here's a sturdy, speedy truck that will carry a 2,000 pound load, anywhere, anytime and make light of it.

Whatever your exact needs, if your transportation requirements call for a truck of 2,000 pounds capacity, there's an International Speed Truck to fit the job exactly.

The International Speed Truck is furnished with any style of body and in three chassis designs; the general purpose truck for regular hauling and delivery; the SL, an underslung chassis with the top of the frame only 24 inches from the ground for easy, fast handling of loads; and the SD, close-coupled, especially designed for trailer work.

We would like to discuss your hauling problems with you, whether they be such that this versatile, adaptable Speed Truck, or any other member of the International line, be your answer. The line includes Heavy-Duty Trucks ranging from 3,000 to 10,000 pound maximum capacities.

And remember that we have 112 Branches in the United States—largest Company-owned truck service organization in the world. You can always depend on SERVICE for your Internationals. Write for folder, and address of nearest showroom.

INTERNATIONAL HARVESTER COMPANY

of America

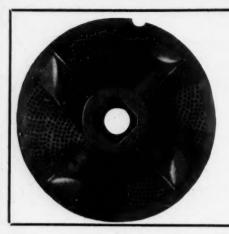
606 So. Michigan Ave.

(Incorporated

Chicago, Ill.

INTERNATIONAL

TRUCKSER



The O. K. Shear, Kut Angle Hole Plates and Knives

WHY THEY PLEASE SAUSAGE MAKERS

From all over the country, manufacturers of quality goods who pride themselves on making only the finest product, especially summer sausage and pure pork sausage, are using the Superior No. 6-O. K. Plates and Knives in their grinders. The O. K. Knives and Plates make a clean cut product, retaining the binding quality of the meat. They do not crush or smear. They do not heat the meat. They doubt the life of the grinder and use only two-thirds the power.

The Plates are reversible and can be used on both sides. The holes are on

an angle and give the meat a free flow through the plates.

Knife arms are designed to hold the blades at proper angle, to cut with radius of holes, and do not push the meat through outer edge of plate against the cylinder wall.

cylinder wall.

The Superior No. 6 Plates centain ene inch more cutting capacity, which means more holes than the old-style plates. For example, 5/64* plate centains 3,200 holes, or 1,200 holes more than the old style. The ½ plate has 1,240 holes or 155 more holes than the old style, and others in prepertien.

The O. K. Shear Cut Plates and Knives are fully guaranteed. If not satisfactory after ten days trial your money will be refunded.

The Specialty Manufacturers Sales Co.

Represented by Chas, W. Dieckmann Chicago, Ill.

Main Office

12 Packing Companies The Calvert Bacon Skinner

Now Using Layne Equipped Wells

> 9 of 27 Installations Were repeat orders.

Maximum Production Minimum Cost

Layne & Bowler Mfg. Co.

Memphis
ton Los Angeles



Protect the **Product**

HY-GLOSS Paraffined Cartons are unexcelled; are used by the leading Oleo Manufacturers of the country. They attract the attention of the discriminating buyer.

National Carton Company Joliet, Ill.



One man can skin with this machine, in an hour, more than two men can skin by hand in a whole day. When skinning by hand it is impossible to get all the fats from the rind, and the machine takes this off perfectly clean. There is a saving of at least from 3 to 5% waste fat which is left on the rind by performing the operation by kend?

The Calvert Machine Co.

1606-1608 Thames St.

Baltimore, Md.

The habit, once acquired, of

Using Soco Brand

Selected Sheep Casings

Will plainly reveal to

Sausage Makers

The one true way of satisfying their requirements with the

Minimum Amount of Trouble and Expense

The Original Firm—Established 1868

S. OPPENHEIMER & CO.

96 Pearl Street
NEW YORK

HAMBURG

Luisenhof 8

LONDON

47-53 St. John St.

2700 Wabash Avenue CHICAGO, ILL.

WELLINGTON, N. Z.

Boulcott Street

Foreign Correspondence Invited

"NIAGARA BRAND"

Genuine Double Refined Saltpetre (Nitrate of Potash) and Double Refined Nitrate of Soda

Fatablished 1840

Also Refined Nitrite of Soda. All Complying with Requirements of the B.A.I. **BATTELLE & RENWICK**

80 MAIDEN LANE NEW YORK

VAN GEUNS BROS.

Groningen, Holland Telegraph Addr. "Casings" are buyers of

Hog Casings

Offers solicited

BECHSTEIN & CO.,

SAUSAGE CASINGS

NEW YORK: 50 WATER STREET Telephone Whitehall 9328 CHICAGO: 723 West Lake Street LONDON: 5 St. Johns St., Smithfield, E. C.

OPPENHEIMER CASING CO.

Importers and Exporters of

New York London Hamburg

SAUSAGE CASINGS CHICAGO, U. S. A.

Wellington Buenos Aires

SHEEP	HOG	BEEF
(CASING	S

Importers - Manufacturers - Exporters

CALIFORNIA BY-PRODUCTS CO.

Main Offices 995 Market St. SAN FRANCISCO

Eastern Branch 461 Eighth Ave.

Tel. Rhinelander 4817

THE AMERICAN CASING CO.

Importers and Exporte SAUSAGE CASINGS and SPICES 401-3 East 68th St. New York City

NEW YORK BUTCHERS' SUPPLY CO., Inc. SAUSAGE CASINGS AND SUPPLIES

513 Hudson St., NEW YORK, N. Y.

PHONE GRAMERCY 3665

Schweisheimer & Fellerman IMPORTERS and EXPORTERS OF Sausage Casings
Selected Hog and Sheep Casings a Specialty

Ave. A, cor. 20th St., New York, N. Y.

Los Angeles Casing Co.

LOS ANGELES, CALIFORNIA

Sausage Casings

ALEXANDER'S CASINGS, LTD. 133 Tooley St., London, S.E.1, Eng.

Selected Sheep and Continental Hog Casings

AGENT: Henry Kruger, 220 N. State St., Chicago. Room 411. Phone Dearborn 8734

M. BRAND & SONS

SAUSAGE CASINGS

FIRST AVE. AND 49th ST.

NEW YORK

S. OPPENHEIMER & CO.

Sausage Casings

London, 47 St. John St., Smithfield 73 Boulcott St., Wellington

96-100 Pearl St., New York

EARLY & MOOR, Inc.

Exporters

SAUSAGE CASINGS 139 Blackstone St. Boston Mass.

"The Skins You Love to Stuff"

M. ETTLINGER & CO., Inc.

Importers, Exporters and Cleaners of Sausage Casings. A large stock of all kinds of casings constantly on hand 12 COENTIES SLIP, NEW YORK

THE INDEPENDENT CASING & SUPPLY COMPANY

SAUSAGE CASINGS

IMPORTERS

Massachusetts Importing Company Importers HIGH GRADE SAUSAGE CASINGS Exporters

Direct Importers of Russian, Persian, Chinese Sheep 78-80 North Street and Hog Casings BOSTON, MASS. U. S. A.

THE DRODEL CO., Inc.

Sausage Casings Import

Export

336 Johnson Ave.

Brooklyn, N. Y.

MANUFACTURERS Poultry Foods Tallow and Oils

BUYERS OF Beef Crackling Calf Skins CONSOLIDATED BY-PRODUCT CO.

West Philadelphia Stock Yards

30th and Race Streets

MANUFACTURERS Beef, Sheep and Hog Casings all Descriptions

Beef Weasands a Specialty IMPORTERS OF

Philadelphia, Pa. High Grade Hog and Sheep

Patent Casing Company

617-23 W. 24th Place, Chicago, Ill.

The Pioneer of Sewed Casings

Our Specialties:

Sewed Beef Casings

Sewed Hog Bungs

Sewed Bladders

Manufactured Under Sol May Methods



ST. LOUIS

HAMBURG

CASING HOUSE

BEDTH, LEVI & CO., INC.

Selected Sausage Casings

Hoo · Beef · Sheep

If equipment can effect a saving in your plant you are paying a tax equal to that saving until you install that equipment. -Henry Ford

Complies with B. A. I. Requirements

REZBRAND

The King of Nitrates

Write for Prices Immediate Deliveries

Double Refined Nitrate of Soda Prompt Shipment

STAUFFER CHEMICAL CO. CHAUNCEY, NEW YORK SAN FRANCISCO SALT REFINERY SAN FRANCISCO, CALIFORNIA

CHICAGO OFFICE: 111 W. WASHINGTON ST.



CASINGS PRODUCE CO., Inc. 80% Pearl St. New York City

TEL BROAD SKE

Cleaners and Importers Sheep and Hog Casings

E. E. SCHWITZKE, Pres.

SAYER & COMPANY, Inc.

Peoria and Fulton Sts., Formerly Wolf, Sayer & Heller, Inc. CHICAGO, ILL.

Sausage Casings and Sausage Room Supplies
York London Hamburg Montreal Sydney Christ Church, N. Z.

J. H. BERG CASING CO.

Importers

Sausage Casings

Exporters

946 W. 33rd St.

Chicago, Ill.

Sausage Casings

HARRY LEVI & COMPANY

842 WEST LAKE STREET

Importers and Exporters

CHICAGO

Codes:

Cable Address HOSHANLE Phones Yards 1414 Yards 1515

T. E. HANLEY & CO.

Sheep, Beef and Hog Casings

Certified Sausage Casing

Sausage Flour

Office and Factory
40th Street and Packers Avenue
UNION STOCK YARDS
Chicago, Ill.

Wire or Write Your Offerings and Inquiries

The Irish Casing Co.

Manufacturers, exporters, importers SAUSAGE CASINGS Arbour Hill, Dublin, Ireland Sheep Casings a Specialty



The "United" Improved Sausage Mold

Identify your product by using the improved patented clasp lettering mold. Branded products always sell best. "United" lettered molds are practical, inexpensive and effective.

Mold furnished with or without letters.

Mold is electrically welded at every intersection of wire. Construction is superior to any other en market. Ingenious clasp eliminates use of pin for fastening meld closed. Not necessary to the sausage to mold. Bars welded across bottom hold sausage securely during smoking process.

If your jobber cannot supply you write us direct.

United Steel & Wire Co. Battle Creek, Mich. Atchison, Kans.



The "UNITED" produces uniform size sausage. Increased sales and profits are results from branded meat put up in this form.



BEEF, HAM and SHEEP BAGS

We Manufacture all kinds of Stockinette Cloth and Bags for Covering Meat WRITE US FOR INFORMATION AND PRICES

> Wynantskill Mfg. Company TROY, N. Y.

Fred K. Higbie Supply Co., Rep., 360 N. Michigan Ave., Chicago, Ill.

PATERSON PARCHMENT PAPER CO.

PASSAIC, NEW JERSEY

LOOKS LIKE A CRIME (To Us)

When a man has Steam and does not get Ridgway Elevators.

When the "Old Man" leaves the matter of elevators to some one else and afterward finds out about Ridgway Elevators.

Well, we know one Plant out the Cleveland way that lost its Best Client and another that is going to if we guess right.

"Why didn't my architect tell me about your Elevators!" exclaimed the man, as he snapped his jaws.

Why is it a Crime not to use Ridgway Elevators?

Yes, we will tell you. Because we give perfection in vertical transportation to the man who has steam or compressed air.

And this statement is not "Compressed Air" either. Here are the 9 points of our guarantee:

PUT 'EM IN YOUR PIPE AND SMOKE 'EM!

- 1. Fool Proof
 2. Stops Level with floors
 3. Saves fires
 4. Runs at no cost
 9. Goes when engine sbuts down

"You're a ----- prevaricator, Ridgway," do you say?

You don't pay a single cent for the Ridgway Elevator

Until you set 'er up and

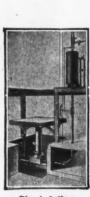
"HOOK 'ER TO THE BILER"

Craig Ridgway & Son Co.

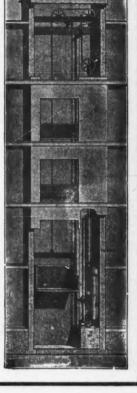
Over 3,000 in daily use

COATESVILLE, PA.





Direct Acting



Sturdy, Rugged Presses for Long, Efficient Service

We Build Hydraulic Curb Presses of Every Type for

Tallow, Animal Oil, Lard, Fertilizer Plants, Poultry Feed, Soap Factories, Etc.

No special preparation of material is necessary with these presses. They will compress any material that can be placed in the curb, without danger of breaking machine.

Southwark Curb Presses can be furnished in capacities ranging from 150 to 1,130 tons.

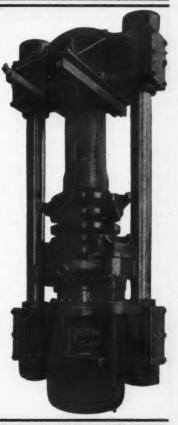
The press illustrated is equipped with stripper rams which automatically eject the cakes of compressed material from the curb, after the pressing operation is completed.

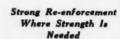


100 E, SOUTH ST. AKRON, OHIO

434 WASHINGTON AVE. PHILADELPHIA, PA.

343 S. DEARBORN ST. CHICAGO, ILL.







Prompt Delivery from Stocks Carried in Hill City, Minn., and Chicago

Place Your Contracts

National Woodenware Lard Tubs

Your demands necessitate tubs of strength—made from substantial woods—built to give service. To fulfill these requirements requires the resources of a manufacturer who has at his command the finest of woods.

Located in the heart of Minnesota forests, we have available the best hard and soft woods—so necessary to the making of serviceable tubs. Thorough kiln drying prevents shrinkage and reduces waste.

Write us your requirements and we will furnish quotations

NATIONAL WOODENWARE COMPANY

West 43rd Street and South Racine Avenue
CHICAGO

NATIONAL PROVISIONER

Copyright, 1926, by The National Provisioner, Inc. Title Registered in U. S. Patent Office.

OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

PUBLISHED EVERY SATURDAY

Entered as second-class matter at the postoffice at Chicago, Ill., under the act of March 3, 1879.

Vol. 74

Chicago and New York, May 1, 1926

No. 18

What's Wrong With the Sausage Trade?

Making Sausage Cheap to Get Volume Answers This Question Every Time— Quality Sausage Always Gets Profits

It is quality sausage that sells.

The sausage-maker can hardly expect to get and keep a large volume of business on low-grade sausage. Every packer or sausage-maker who increased volume as a result of making sausage that would sell cheap, soon found that his volume fell below what it was when he made good sausage.

The sausage business has not been good, particularly in certain sections of the country, for many months past.

Why?

Cause of the Slump.

Good meats and trimmings have been high. So have casings. It has not been possible to produce a high quality sausage at a low price.

Some manufacturers have tried to beat the situation by making a cheap product to sell at a price they believed the public would pay.

The result—poor sausage business!

Far-seeing sausage-makers and retailers have been warning manufacturing interests that quality must be maintained. These men realize if they want to hold and increase their business they must make the best sausage that can be produced. They know consumers will pay more and buy oftener if they are sure the sausage is good.

Good Sausage Gets Business.

One careful observer in the business says: "There is no doubt whatever if a man makes a high-grade sausage, and charges what it is worth, he is going to get the business.

"It is true that a large percentage of sausage is eaten by people of European extraction, but it is also a well-known fact that everybody will eat more sausage when they can get good sausage."

This same man points out that there is a nearby store in his home town that

carries what they call a high-grade sausage. It is delicious, and the retailer asks 4c to 5c a pound more for it than others in his neighborhood are asking for their product.

This dealer has increased his business several hundred per cent since he has been carrying the high grade sausage.

Price-cutting on sausage is disastrous. It is bad enough on bacon and ham and other cut meats, but worse in the case of sausage, because quality is soon sacrificed to accompany the cut price. The result? The automatic killing off of the sausage business.

When Retailer Is to Blame.

Another handicap to increased sausage consumption is sometimes furnished by the retailer when he attempts to make up too much of his margin on his sausage business.

The original cost of good sausage is considerable. To this the retailer may

add one-third gross profit if he is to realize a fair margin.

But complaint comes from some sections that the retailer loads more than this one-third on to the retail price of his sausage.

For instance, if frankfurts or luncheon loaf is sold to the retailer at say 18c to 22c a pound, the retailer is hardly doing his share toward increasing consumption if he asks 35c to 45c a pound for this same product.

This is too near the price of bacon, ham and fresh meats, and is likely to decrease his sausage business. He could sell this same product at 25c to 35c a pound, stimulating trade and still realizing a fair net margin.

This is one place where closer cooperation is needed between the retailer and the sausage-maker to increase sausage consumption. Each is entitled to volume with profit, and each must do his part to secure it.

An All-Year Product

Some sausage makers and retailers believe there is a sausage season. This is a wrong idea.

There is no such thing as a sausage season. Sausage is a year-round product, just as popular in the spring and summer as in the fall and winter, provided it is pushed, and brought to the attention of the trade in the right way.

In the cold fall and winter mornings sausage is particularly popular for breakfast. In the spring and summer, when the housewife wants to get out to the waiting automobile or other outside attraction, she looks for a meat that can be prepared quickly.

What better than sausage? Steaks and chops, bacon and ham, have their turn, but along with them comes the good sausage.

If the housewife could feel sure she is always getting an A-1 product she

How to Sell Sausage

There is nothing better than good sausage, and few meats less profitable than poor sausage. So watch your costs, Mr. Sausage Maker, and make your product just as good as you possibly can.

Where the sausage business is poor, a large share of the responsibility usually can be put on the sausage manufacturer.

The trade soon gets "on to" poor sausage.

The way to get sausage volume is to make the best product possible consistent with costs.

Are you manufacturing your product for "repeat" business, Mr. Sausage Maker?

would be only too glad to alternate sausage with other quickly-prepared meats for her lunches and dinners.

Spring and summer should be just as popular a season for sausage of all kinds—fresh, cooked, and dry—as any other season of the year. There are the school lunches, the picnic lunches, those prepared for automobile trips and those picked up at wayside stands, as well as the quick meal at home. In all of these sausage can easily hold its own with the most popular meats handled in any market.

Quality Is Necessary.

But the sausage must be good. Repeat business won't come with low-grade sausage. When the housewife finds sausage is a pure, wholesome and delicious product, then there won't be any worry about volume.

So, long as sausage is made to sell cheap, and to undersell "the other fel-low," just that long is there going to be trouble in the sausage business. For the man who establishes a reputation for high-grade sausage, and lives up to his reputation, there is little trouble in enjoying both volume and profit.

First of all make good sausage. Then enlist the cooperation of the retailer in putting on an "Eat More Sausage" campaign. There are many talking points in such a campaign.

The use of sausage for the quick meal can be advocated. The use and advantages of dry or summer sausage for the cold meal or the sandwich lunch can be pointed out. Dry sausage or cooked sausage, or the cold sausage left over from the previous meal, is tasty, delicious and, above all, nutritious.

Talking Points for Sausage.

Sausage lends itself to a campaign for more meat consumption better than

ready to serve, as the housewife pre-fers. It is all meat with no waste, and it can be prepared quickly.

almost any meat. It can be bought ready to cook, or

Sausage Test Card

Frankfurts Stuffed in Wide Sheep Casings.

Ingredients	Weight Lbs.	Price per 1b.	Cost	Credit
Regular beef	40			
Regular pork trimmings			-	
Beef cheek meat				
Tripe				
Total	150			
CREDITS: (Gredit must be given each batch for meat not stuffed.) Meat not stuffed: Chopped weight 10 Green weight				
Net ingredients	143			
NET COST OF INGRED	IENTS			
Green weight (when all mes Stuffed weight	eakage, cla	ims, etc., 5%)		lbs. lbs. lbs.
Sold yield from green Standard yield				
COSTS PER CWT.: Ingredients Casings Spices Supplies Labor Overhead TOTAL MANUFACTURI	NG COST			
Selling and administration Cost to sell				
Prices O. K. Figured by		Sales Price O. K		

It is wholesome and nutritious. "Eat Sausage for Health" is what one group of retailers told their customers in their "Eat More Sausage" week.

But only one kind of sausage can be so boosted. THAT IS GOOD SAU-SAGE. The housewife's confidence in sausage must be built up. She must know that only good wholesome meats go into the product, and that she can buy and eat it with as much assurance of its quality as she can any meat.

Where Poor Sausage Hurt.

The following incident is related by a sausage "fan" who is anxious to see this tasty product take its rightful place in the daily diet of the public. It illustrates one way poor sausage decreases consumption. The writer says: Editor THE NATIONAL PROVISIONER:

I spent the winter in a first-class hotel. The food on the bill of fare was the finest in any hotel in the country.

The first time sauerkraut and frankfurts were on the bill of fare I believe 90 per cent of the people ordered this dish. The sauerkraut was excellent, but the frankfurts were not.

The next week it was on the bill of fare again, and I doubt whether 40 per cent of the people ordered this dish.

The third week I noticed that very few ordered these frankfurts.

Judging from the orders placed the first time, there is a demand for good sausage. Even native Americans enjoy good sausage. But unless the better quality of sausage is furnished at hotels and restaurants, they might as well take it off the bill of fare. Every person at our table was of the same opinion as to the quality of the sausage.

I honestly believe that if a good sausage was furnished nearly every person would order it when it was on the bill of fare.

> Yours truly, A SAUSAGE BOOSTER.

It can easily be seen what a mistake it is to make cheap sausage. The sausage maker should not figure on how he can make sausage the cheapest, but rather how he can make the best sausage for the least money.

To do this he must know where he stands on production costs, and these must be watched all the time.

As an aid to the sausage maker, the following suggestions on cost-keeping have been prepared, with the smaller sausage-maker's problems especially in mind. Where they are used by a packer, they should be interpreted in terms of the sausage department as a separate business.

The "Sausage Test Card" included with these suggestions is made up for frankfurts stuffed in wide sheep casings. It will work just as well for any kind of sausage, the ingredients used being substituted for those shown for frankfurts,

Figuring Sausage Costs How the Sausage Maker Can Use Form to Best Advantage

1. Form.—A form is here presented which has been used successfully for many years in the figuring of sausage costs. Its (Continued on page 27.)

Meat Packing Class at Hull & Dillon Plant

Certificates were awarded to the twentysix men of the Hull & Dillon Packing Company, Pittsburg, Kansas, who have completed the second evening meat packing course given for employes of that company, at a banquet held on Saturday, April 17. The banquet was given in honor of Professor J. A. Yates, of the Kansas State Teachers College, who has conducted the class both this year and last in co-operation with E. D. Henneberry, vice president of the company.

Mr. Henneberry presided at the banquet and, in his remarks following the dinner, announced that the men who completed the course of Beef, Veal and Lamb Operations made an average grade of 91, with an average attendance of 87 per cent. The certificates were awarded by Professor Yates.

Ira Clemens, vice-president of the National Coal Operators Association, also was one of the speakers. His subject was "Know Your Business."

Training Employes in Industry.

Professor D. M. Bowen, head of the Department of Education of the Teachers' College, made a short talk on "Education in Industry," calling attention to the manner in which industrial education has increased in scope during recent years. He stated that the value of formal training for employes in industry was being recognized increasingly and that, in his opinion, it would spread far and be of great advantage to both employes and their employers.

The next speaker was R. H. Hess, director of the Department of Industrial Education of the Institute of American Meat Packers, who told about the organization and activities of the Institute, and explained briefly the services of its various departments.

He pointed out that the work of the Institute is devoted to research, education

for both the industry and the public, and trade matters, and that the organization places many varied services at the disposal of its membership.

With regard to the educational work within the industry, he pointed out that many company executives have displayed eagerness to give their employes the advantages of instruction in the packinghouse subjects and that the employes have responded in a gratifying manner in every He described the progress which



PROF. J. A. YATES.

has been made in giving evening classes in other packinghouse centers in different parts of the country.

Dr. W. A. Brandenburg, president of the college, whose co-operation has helped to make possible the success of the educational work, also was present at the banquet.

The chief meat dish in the attractive dinner which preceded the talks, was a Cook Brand baked ham. A musical program was furnished by talent from the Teachers' College.

Class Shows Its Appreciation.

Watch charms were presented to Professor Yates and Mr. Hull, and a brief case to Mr. Henneberry by members of the class, in appreciation of the efforts these men made in making the educational work possible.

The course which has just been completed consisted of fifteen lessons which were discussed in two-hour class sessions. The instructional material was provided by the Institute of Meat Packing, which is conducted by the University of Chicago and the Institute of American Meat Packers

The wide experience of Professor Yates as a teacher and director of educational work in industry and Mr. Henneberry's collegiate training and practical experience gave the students an unusual opportunity to get practical help and expert instruc-

Students in the Class.

The following men were members of the class:

Harry Belew, Frank Bogatie, Frank Clark, Enos Carr, Elmer Clark, Ralph Campbell, Floyd Clark, Ben Gerwert, Victor Gerwert, Howard Greenwood, William Howard, Walter Hybke, Ed Henneberry, Henry Hewitt, Andrew Jones, Robert Kautzman, Scott Kennedy, William Pumphrey, Lloyd Patrick, Robert Renn, Charles Rinkel, Harley Smith, Gene Skinner, Naldo Salina, William Stelle, Arva Stone, Loy Van Horn, Cecil Van Horn, Herman Whitwell, Earl Waymire.

What are the yields in cutting carcass beef, New York or Philadelphia style, compared to the Chicago method? Ask THE Chicago method? Ask THE BLUE BOOK, the "Packer's Encyclopedia."



MEAT PACKING STUDENTS WATCH MEAT CUTTING DEMONSTRATION.

This shows the class in meat packing at the Hull & Dillon Packing Company plant at Pittsburg, Kans. The lesson is being illustrated by a practical demonstration on a quarter of beef, where all students may see just how it is done.

Regional Meetings for Western Packers

To members of the Institute of American Meat Packers situated in the Western part of the United States, the dates of June 7, 8, 14, 15, 18 and 22 are of special significance. These dates mark the days



OSCAR G. MAYER. President, Institute of American Meat Packers.

on which the annual regional meetings will be held in various far-western packinghouse centers.

At these important meetings the members of the Institute in attendance will meet President Oscar G. Mayer; W. W. Woods, executive vice-president; and W. Lee Lewis, director of the Department of Scientific Research of the Institute.

These men will tell about the work of the Institute, will explain the specific services available, and will solicit suggestions on further ways in which the Institute can serve and be of benefit to its members.

Will Tell of Outlook for Industry.

Mr. Mayer will discuss generally the outlook for the industry and the progress which the industry and the Institute are

Mr. Woods will detail specific services which the Institute can extend to its members and also will tell of the important work which is being done in broadcasting information on the food value and healthfulness of meat and improved methods of preparing and serving it.

Dr. Lewis will explain the results of the experimental and investigational work which the Institute has carried on in connection with the use of nitrite in curing meats, on meat spoilage, and on a number of other important subjects. He also will explain the services available to members of the Institute from the Service Labora-

Where Meetings Will be Held.

The complete schedule of meetings fol-

Date. Region June 7 Middle Southwest Oklahoma City, Okla. R. T. Keefe So. California

June 15 No. California

June 18 Pacific Northwest

June 22 Colo.-Wyo.-Mont.

Los Angeles, Cal., Central Manufactur-ers' District Club, 2 p.m. T. P. Breslin

San Francisco, C. J. Hooper Cal., First Na-tional Bank

Building Portland, Ore. B.C. Darnall Multnomah Hotel

G. H. Nuckolls

Denver, G Colorado, Stockman's Club, 2:00 p.m.

In view of the interest that already is being shown, it is expected that virtually



W. LEE LEWIS Director, Department of Scientific Research, Institute of American Meat Packers.

every member of the Institute in the regions concerned will be present at the meeting in his district.

How hot should the water be in the hog scalding vat? Ask "The Packer's Encyclopedia," the "blue book" of the industry.

Hog Loss Insurance

Do you work out a "Short Form Hog Test" every day?

Or do you make the mistake of thinking that once a month or once in two months is sufficient to find out where you stand?

You are operating on paper profits now. How long can you stand this?

Your paper profits may disappear over night. Then your loss is double.

Your insurance against loss is a dollar-and-cents profit every day you kill hogs.

Work out your "Short Form Hog Test" every day, and see if you are making or losing money.

OPERATING MEN TO MEET.

Seven practical talks designed for the interest of packinghouse superintendents and company executives have been announced for the program of the Operating Section of the Institute of American Meat Packers which meets on June 3 at the Institute offices in Chicago.

The complete program for the meeting will be as follows:

MORNING SESSION-10:00 A. M.

Introductory Remarks: Some of the Industry's Needs, R. F. Eagle, Presiding

The Importance of Sampling-How to Do It Properly, J. A. Hynes, Chief Chemist, Service Laboratory, Institute of American Meat Packers.

Superannuation and Disability Pensions for Employes, Herman L. Ekern, Ekern &

Storeroom and the Handling of Supplies, W. G. Dunnett, Swift & Company.

AFTERNOON SESSION-2:00 P. M.

Types and Care of Scales in the Packinghouse Industry, C. A. Briggs, Packers and Stockyards Administration.

Cause and Cure of Slimes, W. Lee Lewis, Department of Scientific Research, Institute of American Meat Packers.

Delivery of Packinghouse Products: 1. By team, Wayne Dinsmore, American Horse Association.

2. By truck, M. N. Griffin, Mack Truck Corporation.

The program for the meeting of the



W. W. WOODS Executive Vice President, Institute of American Meat Packers.

Purchasing Section, which will be held in the Institute offices on May 28, will be an-nounced within a short time.

Tentative plans of the purchasing men include a general open discussion of timely purchasing problems and practices, a talk on what the packer expects from his purchasing agent, and two informative talks or the packer of the problems of the problems of the problems of the purchasing agent, and two informative talks or the problems of the purchasing agent. talks on the manufacture of the supplies which are used in large quantity in the packing industry. Purchasing representa-tives from every member company are urged to attend.

How much hair does the average hog carcass yield? Ask "The Packer's Ency-clopedia," the "blue book" of the meat packing industry.

New Wrinkles in the Income Tax Law

If You Know Them All You May Be Able to Save Money in the Final Adjustment of Your Tax for Year

The filing of income tax schedules by March 15 took care of the immediate requirement of the new 1926 tax law.

Important changes in the law should be carefully studied, however, so that overpayments will not be made. Even though the schedule is filed and the tax or a portion of it has been paid, there is no reason why overpayment cannot be recovered.

To do this, file an "amended return". Such a return cannot be filed until a careful study has been made of the new law, to see where it affects each one individually, and also in a business way as a packer, wholesaler, retail meat

dealer, etc.

To aid in an interpretation of the tax law-so that each reader may apply it to his own particular case or business, a list of the changes has been brought together in brief language and presented with the main headings under which the changes apply.

Some of these may directly affect every subscriber to The National Provisioner. It will take only a little time to go over these important changes carefully, and see if a saving can be made by an amended return.

The changes listed were compiled by an income tax expert. If more specific information is desired, write THE NATIONAL PROVISIONER, Chicago. You may be able to save many dollars.

New Income Tax Law **Points**

By M. P. Snow*

Following is a resume of important changes in the federal income tax law, as recently amended by Congress:

Appeals, New Procedure.—Vitally important changes made as to procedure to be followed in appealing to Board and to courts; also as to jurisdiction of Board; cases pending before Board at time new was passed, jeopardy assessments, etc.

One of the most important changes provides that the Board in re-determining deficiency may consider such tax with relation to the taxes for other taxable years as may be necessary to ascertain the amount of the deficiency for the year in question. But the Board cannot determine whether or not the tax for any other taxable year than the one under consideration has been overpaid or underpaid.

Amortization. - Amortization deduction permitted for years 1918, 1919, or 192 claim was made before June 15, 1924.

Automobile Trucks and Accessories. Tax on bodies and chasses repealed, effective on enactment of new law. Tax on Tax on other autos and motor vehicles and upon tubes, tires, parts, accessories cut from 5 to 3 per cent, effective 30 days after passage of law.

Capital Gains and Losses. legalizes an important rule set forth in the regulations interpreting the 1924 tax law. The rule stated that where property is

your district.

or loss is recognized, and where the period during which the original property and that received in exchange have been held by the taxpayer is more than two years, the property received in exchange is considered to be capital assets. Same thing is true of property received in connection

with a partially exempt exchange.

A new requirement of the 1926 act provides that where the taxpayer sells property which has the same basis for gain or loss in whole or in part, as it would have in the hands of a preceding owner, the two-year period includes the period during which the asset was held by the preceding

Stock or securities distributed to share-Stock or securities distributed to share-holders in a corporation a party to a re-organization entails no gain to distributee. In figuring the length of time taxpayer has held stock or securities received in such distributions, there is included the period he held them in the distributing corporation prior to the distribution.

Capital Stock Tax .- Repealed effective June 30, 1926.

Cereal Beverage Tax.—A 1/10th of 1 per cent tax per gallon on cereal beverages effective with passage of new tax

Corporation Tax Higher .- A flat tax of 13 per cent for 1925 and 13½ per cent for latter years replaces the 12½ per cent corporation rate. Corporations may pay in installments; first installment, 24 per cent of the tax; second installment, 24 per cent; third installment, 26 per cent of tax; of the fourth installment, 26 per cent of the tax.

Date Effective .- Parts of the new tax law relating to changes in the income tax are in general effective January 1, 1925. Portions of the law relating to other than income taxes are effective as shown under each different kind of tax, such as estate tax, capital stock tax, etc.

Depreciation for Life Tenant and Re-mainderman.—Provision made for depre-ciation to be apportioned between life tenant and remainderman in case of improved real estate.

Dividends, Liquidation.-Under the 1926 law if a corporation cancels or redeems its stock (whether or not the stock was

exchanged for other property and no gain

issued as a cash dividend) in such way and at such time as to make the distribution or cancellation wholly or partly equivalent to the distribution of a taxable equivalent to the distribution of a taxable dividend, this amount, to the extent that it represents a distribution of earnings or profits accumulated after February 28, 1913, is treated as a taxable dividend.

The law qualifies this by saying that in the case of the cancellation or redemption of stock not issued as a stock dividend.

of stock not issued as a stock dividend, this applies only if the cancellation or redemption is made after January 1, 1926.

Earned Income. - Maximum amount that may be considered earned income is increased to \$20,000. Earned income credit may not exceed 25 per cent of normal tax, plus 25 per cent of the surtax, which would be payable if the earned income constituted entire income.

Estate Tax.—Not repealed, but rates reduced. Exemption \$100,000 instead of \$50,000 under old law. Rates of 1921 law substituted for those of 1924 tax act affecting the year 1924. Taxpayers dying between date of enactment of 1924 law

have exemption of only \$50,000.

Credit is allowed for state inheritance taxes of not more than 80 per cent of federal estate tax. Under new law charitable bequests do not have to be reduced by amount of state or inheritance tax as payable out of these bequests. Applies to estates of taxpayers dying subsequent to enactment of 1924 tax act.

Exemptions and Credit.—Married persons and heads of families \$3,500, regardless of amount of net income; single persons, \$1,500; dependents, \$400.

Exempt Corporations.—Certain mutual insurance companies and co-operative associations are given complete exemption.

Extension for Filing Return.-General extension may be granted by commis sioner.

Gain or Loss, Determination of .law requires taxpayer to make an adjust-ment for depreciation, obsolescence, etc., in figuring gain or loss on a sale or other disposition of property, that is, for instance, depreciation allowable, but not taken, due to fact that no return was filed.

Gift Tax.—Repealed, effective as of January 1, 1926.

Individual Rates.-Reduced from 2 per rent to 1½ per cent on the first \$4,000; from 4 per cent to 3 per cent on the second \$4,000, and from 6 per cent to 5 per cent on the rest of the net income.

Interest on Deficiencies .- Deficiencies for years before 1921 draw interest at 6 per cent from the date of the enactment of the new law to the date the tax is assessed. Or, if a waiver of right to appeal to Board is filed, it runs to the 30th day after the filing of the waiver, or to the date deficiency is assessed, whichever is earlier.

If the assessment was made before June 2, 1924, interest starts at enactment date of the 1926 law and runs to the date of notice and demand from collector. Or, in case taxpayer filed a waiver of his right to appeal to Board, interest runs to the 30th day after filing waiver or to date of notice and demand, whichever is earlier.

Interest, Refunds and Credits .-- In case tax assessment made under 1921, 1924 and 1926 laws, interest is allowed to date of assessment of the additional tax assessment of the additional tax. Interest allowed on credit for overpayment under 1918 law and earlier acts only to date on which original tax arginst which credit is 1918 law and earlier acts only to date on which original tax against which credit is claimed was due, except where amount against which credit is asked is additional assessment under 1921, 1924 or 1926 laws. Where interest is granted to "date of the allowance of refunds," term means first date on which commissioner signs

schedule of overassessment.

Invested Capital.-New law legalizes (Continued on page 44.)

Amending Tax Returns

If the income tax return you filed on March 15 was wrong, or if you find you could have saved money on it under the new law, you have a right to file a new return.

If an amended return is filed immediately, you can recompute your quarterly installment tax payments.

In filing an amended return, all that is necessary is to make out a new schedule, mark it "amended return" and file it with the Collector of Internal Revenue for

Don't wait too long to file this "amended return". Make sure of the point you are in doubt about, and file your amended return as soon as pos-

*The writer is head of the firm of M. P. Snow & o., accountants and tax consultants, Chicago.

PRICE NAMED DOLD MANAGER.

William F. Price, general manager of the Dold Packing Company at Omaha, Nebr., has been made first vice-president and general manager of the Jacob Dold Packing Company, with headquarters at Buffalo, N. Y., according to an announcement made this week. He will have full charge of operations of all the Dold plants, as well as of the foreign divisions in England and Cuba.

Mr. Price is recognized as being one of



W. F. PRICE.

the ablest packinghouse executives in America, and his host of friends in this country and abroad will rejoice in this latest recognition of his ability.

His broad experience has covered packinghouse activities not only in this country but in Europe and South America as well. He built and operated for several years the Frigorifico Artigas at Montevideo, Uruguay, one of the largest and most modern packing plants in the world.

Mr. Price was born in Texas and spent his boyhood on a cattle ranch. He has been in the packing business since 1889. when he entered the employ of Morris & Co., joining forces with the Dold Packing Company when the Armour and Morris interests were merged.

This was about the time of the opening of the Omaha plant, and he organized and managed its extensive sales territory. Late in 1925 he was made general manager in charge of the Dold Packing Com-

pany at Omaha and of its sales territory.

Before the entry of the United States into the world war Mr. Price represented

this country before the British Admiralty this country before the British Admiralty Court on claims arising from British seizure of American meats destined for neutral nations. He was influential in persuading the government of Uruguay to join the Allies in the world war, and was president of the American Club and vice-president of the English Club at Monte-

His successor in charge of the Omaha plant has not yet been announced.

TRADE GLEANINGS.

A new sausage factory is being installed in Okmulgee, Okla., by C. A. Potts. It is reported that H. C. Wilson plans to erect a packing plant in Highland, Ark.

The Gem State Packing Company in Shoshone, Idaho, has been sold to Otis

Union Oil Mill Co., Inc., Monroe, La., plans to rebuild the burned portion of its seed house, it is reported.

San Joaquin Cottonseed Oil Company plans to construct a new cotton gin in Dos Palos, Calif., in the near future.

The recently-completed abattoir of Brown, Landefeld & Lowry near Ply-mouth, Ohio, was recently destroyed by

A new meat packing plant is being erected in Toledo, Ohio, by the B. A. Berry Packing Company. It is expected to have the plant in operation by October 1, 1926.

The Pipkin-Boyd-Neal packing plant near Joplin, Mo., was recently damaged by fire. The flames were confined to the by fire. The flames were confined to the killing floors and the smoke house, and did damage estimated at around \$10,000.

Luling, Tex., with a capital stock of \$40,000 by W. P. Walker, Seaboard Bank Bldg., Luling; and others.

Do You Know?

How are your hogs cutting out, Mr. Packer?

Do you know, or do you merely guess-and hope you are coming out all right?

Under present conditions, the wise packer will make a test of his hogs every day. Overhead has a bad habit of eating up all the profits unless you watch it closely.

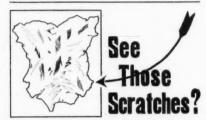
By using THE NATIONAL PRO-VISIONER'S Short Form Hog Test, you will know how you stand. Fill it out with your own figures and see where you come out!

Know what you are doing, and dodge the "pawnbroker"!

PRODUCING BETTER CALFSKINS.

In the hope of eliminating some of the damage done to calfskins by the use of faulty tools, the Tanners' Council of America has prepared a striking poster, which it is sending to packers and others throughout the Middle West. The poster is shown herewith, greatly reduced.

One of the greatest offenders in injuring calfskins is the curry comb, used to clean the calfskin in accordance with the requirements of the federal meat inspection service.



Watch Your Tools!

skin. We want your help to make a if Skins for good leather for ses and good prices for yourself.

CAMPAIGN FOR CARE

The ordinary curry comb costs about 25c. It lasts only a short time and when it becomes corroded or the teeth bent, the Tanners' Council points out that it can do many dollars worth of damage, especially when in the hands of a careless or ignorant workman.

The effort of the Tanners' Council of America is to call the attention of the calfskin producers to troubles like this which can be so easily avoided, if the foreman will see that the men are provided with tools which will not damage the skin.

In transmitting the poster the council says: "The tanners of this country are interested in getting better hides. We never get enough good hides; we always get too many poor hides and skins. Care

get too many poor hides and skins. Care and cleanliness will accomplish wonders, and we are trying to make a beginning on a job that seems pretty big, but the results to be achieved are worth while." This move on the part of the Tanners' Council of America is in keeping with plans for a nation-wide campaign to improve the quality of raw hides and skins used in making leather, as outlined by the U. S. Department of Agriculture and approved at a recent conference of cattle proved at a recent conference of cattle men, slaughterers, hide dealers, tanners and shoe manufacturers.

WENSON EVAPORATORS-

The Recognized Standard for Animal By-Product Liquors

Swenson Evaporator Company

(Subsidiary of Whiting Corporation)

HARVEY, ILL. (Chicago Suburb)

Our Experiment Station at Ann Arbor is equipped to make tests on a commercial scale (under the direction of Prof. W. L. Badger) on

problems involving evaporation, crystallization, heat transfer, etc., at a moderate charge,

NATIONAL PROVISIONER

Chicago and New York

Official Organ Institute of American Meat Packers

Published Weekly by

The National Provisioner, Inc.

(Incorporated Under the Laws of the State of New York)

at the Old Colony Building, 407 So. Dearborn St., Chicago.

Eastern Office, 15 Park Row. New York. OTTO V. SCHRENK, President. PAUL I. ALDRICH, Vice-President. OSCAR H. CILLIS, Sec. and Treas.

PAUL I. ALDRICH. Editor and Manager

GENERAL OFFICES.

Old Colony Bldg., 407 So. Dearborn St. CHICAGO, ILL.

Telephone Wabash 6742, 0743, 3751. Cable Address "Sampan," Chicago. EASTERN OFFICES.

5 Park Row, New York. Telephone Barclay 6770.

Member AUDIT BUREAU OF CIRCULATIONS ASSOCIATED BUSINESS PAPERS, INC.

Money due The National Provisioner should be paid to the Chicago office. Correspondence on all subjects of practical interest to our readers is cordially invited.

Subscribers should notify us by letter be-fore their subscriptions expire as to whether they wish to continue for another year, as we cannot recognize any notice to discon-tinue except by letter.

TERMS OF SUBSCRIPTION INVARIABLY IN

United	State	8																		\$3.0
Canada																		٥		4.0
All For Union	eign	Co	uı	ıt	ri	es		1)	n	t	he	1	1	96	S	tı	al	l		
Union	, per	ye	B.I											۰				۰		5.0
Single	OF EN	tra		c	OT	110	162		0	06	٠h									.1
Back N	umbe	rs.	P	ac	h			٠.												.2

Is Your Paper Late?

THE NATIONAL PROVISIONER is put on mail trains in Chicago every Saturday before 11 a.m. It should reach you promptly.

If there is any delay, please save the wrapper, mark on it the hour of delivery to you by the carrier, and send it to The NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

This will aid us in obtaining proper service for you from the Post Office.

INSTITUTE OF AMERICAN MEAT PACKERS.

President—Oscar G. Mayer, Oscar Mayer & Company, Inc., Chicago, Illinois.

Executive Vice President—W. W. Woods, Institute of American Meat Packers, Chicago.

Vice Presidents—J. J. Felin, John J. Felin & Co., Inc., Philadelphia, Pa.; Myron McMillan, J. T. McMillan Company, Inc., St. Paul, Minn.; F. S. Snyder, Batchelder & Snyder Co., Boston, Mass.; E. A. Cudahy, Jr., Cudahy Packing Co., Chicago.

Treasurer—John T. Agar, William Davies Co., Inc., Chicago.

Cudahy, Jr., Cudahy Packing Co., Chicago.
Treasurer—John T. Agar, William Davies Co., Inc., Chicago.
Treasurer—John T. Agar, William Davies Co., Inc., Chicago.
Chicago.
Chicago.
Chicago.
Central Administrative Committee—Oscar G. Mayer, Oscar Mayer & Co., Inc., Chicago: Thos. E. Wilson, Wilson & Co., Chicago; G. F. Swift, Swift & Company, Chicago; F. Edson White. Armour & Company, Chicago; Jay E. Decker, Jacoo E. Decker & Sons, Mason City, Ia.; A. T. Rohe, Rohe & Brother, New York, N.Y.
Directors—For three years; A. T. Rohe, Rohe & Brother, New York, N.Y.
Directors—For three years; A. T. Rohe, Rohe & Brother, New York, N.Y.
Directors—For three, Chicago; W. F. Schiuderberg, Wm. Schiuderberg-T. J. Kardle Co., Baitimore, Md.; Thomas E. Wilson, Wilson & Co., Chicago, For two Chicago; G. F. Swift, Swift & Company, Chicago; W. H. White, Jr., Atlanta, Ga.; Elmore M. Schroth, The J. & F. Schroth Packing Co., Cincinnati, Ohio; L. E. Dennig, St. Louis Independent Packing Co., St. Louis, Mo., For one year: J. E. Decker, Jacob E. Decker & Sons, Mason City, Ia.; F. Edson White, Armour and Company, Chicago; R. T. Keefe, Henneberry & Company, Arkansas City, Kans.; Fred Guggenheim, Guggenheim Bros., Chicago; J. Paul Dold, Jacob Dold Packing Co., Buffalo, N. Y.

How About Boneless Beef?

The boneless beef situation appears to be growing increasingly difficult as the number of canner and cutter cows received on the market declines instead of increases. The large supply of corn and other feeds has tempted farmers and feeders to market as much of these crops as possible through the medium of livestock.

Cows that would normally come to market in rather poor flesh have been fed on cheap corn and in many cases show enough finish to place them in the carcass beef class rather than in the boneless beef channels. This condition has caused sausage makers to turn to bull meat for their beef needs and this, in turn, has had a strong influence on the market for boneless bulls.

As long as there is so much surplus feed the supply of thin cattle is likely to be limited. And sausage makers may be wondering where they are to look for their boneless beef needs, to supplement the already limited quantities of pork trim-

The situation in the market for sausage meats was called to the attention of the trade in THE NATIONAL PROVISIONER OF February 27, 1926, when it was pointed out that the supply of meats, both pork and beef, was becoming a matter for the careful consideration of sausage makers, especially those not operating killing plants.

The low stocks of beef on hand were mentioned, as well as the light receipts of canner and cutter cows. At that time the feeling was expressed that this situation was likely to become exaggerated rather than modified, because of the feed

Another condition pointed to as creating a still greater demand for boneless beef was the fact that pork trimmings were fatter than normal, making them less satisfactory for sausage, especially in the warm months. An extra percentage of beef is needed to overcome this handi-

At the time attention was called to this situation, the suggestion was made that sausage makers might find it desirable to buy boneless beef at the low level then prevailing and hold it for future needs.

Southwestern grass cattle are coming to market in good flesh, and indications are that the supply of grain fed cattle will be generous for some time to come. This situation may automatically force the plainer carcass cattle into the boneless beef trade, which would materially relieve the shortage. It is probable, however,

that such beef would move at a relatively high level for sausage purposes.

The situation continues to be an important one for sausage makers. They will doubtless wish carefully to weigh all conditions in the market. Apparently they are faced with a current high market for meats and a probable continuing shortage of thin cattle for at least some months to

It looks now as though only drought conditions or the probability of a poor growing season that would encourage farmers to hold as much of their corn over for fall and early winter feeding as possible, would have a tendency to improve the present outlook.

Packers' Hide Losses

Complaint is not uncommon, particularly in the spring of the year, of the waste to packers resulting from manure hides.

The hide is the most important byproduct of cattle slaughter. For a long time prices have been unsatisfactory. This is due, many believe, to the competition of foreign hides.

Regardless of this phase of the situation, it is certain that the condition, takeoff and handling of hides are not always such that they command the best price and keep the average of the American product at the highest point possible.

Fat steers, as well as common cattle, are often marketed from feedlots that have been so poorly kept that their hides carry a lot of manure. This unnecessary weight not only reduces the dressing percentage of the animal but lowers the value of the hide.

The presence of manure on the hide makes it unpleasant to handle, raises questions as to its value, and involves unnecessary labor in the tannery to clean. It creates waste in the freight paid on the animal when shipped to market, additional waste if it is re-shipped for slaughter and still more freight charges when the hide is sent to the tannery.

The tanner buyer docks the packer for manure hides. Who does the packer dock for this waste?

It has been suggested that if a dockage of 3 to 20 lbs. per head was made on all cattle having manure hides, producers would soon be interested in seeing that their cattle were free of manure when they come to market.

Here is one place where producer and packer can cooperate in the elimination of waste. It should not be necessary to penalize either one to get results. But if cooperation does not bring results, dockage may do so.

fe to

+1

PRACTICAL POINTS FOR THE TRADE

(Contents of THE NATIONAL PROVISIONER are copyrighted and may not be reprinted except by permission.)

Trouble in Curing Hams

Experience has shown that the kind of cure given meats is sometimes even more important than the particular cut. Heavy coarse cuts have been given fancy cures and sold at very satisfactory prices, demonstrating that flavor is often the most important item with the consumer.

A small Western packer has been having trouble with his skinned hams being tough and tasteless. He finds they have a good red color, but are otherwise unsatisfactory. He writes as follows regarding his method of handling:

Editor The National Provisioner:

We purchased a barrel of sodium nitrite and have been using this material in curing hams, but our results have not been satisfactory.

We first made up what 100 deg, brine we thought sufficient to cure 1,000 lbs. of skinned hams of 16/18 Ib. av. and pump them twice. We added to this brine 12 lbs. sugar and 1 lb. sodium nitrite. We used this 100 deg. brine for pumping.

The hams were pumped when placed in the curing vat, and again on the fifth day.

At the second pumping we ran out of pumping pickle and had to add more brine, to which we added 1 oz. of sodium nitrite, making the total amount of nitrite used on 1,000 lbs. of meat 1 lb. and 1 oz.

These hams were taken out of brine on the 17th day, and part of them were soaked in water over night and the rest were boned and boiled.

The finished product, both smoked and boiled, was examined closely. Both were very red in color, and both were rather tough and lacking in flavor. Both had the appearance and flavor of hams which were overcured.

If you can give us any information that will help us overcome this difficulty we will certainly appre

The inquirer states that he used sodium nitrite in curing a batch of skinned hams, but the results were not satisfactory.

The plan followed in curing these hams was to use 100 deg. brine, for both curing and pumping pickle, pumping the hams on the put-down and at 5 days. At 17 days the product was removed from the pickle. some of it being boned out and boiled and some soaked and smoked.

In both cases the hams were unsatisfactory, being very red in color, lacking flavor, were tough and had the appearance of being overcured.

Nitrite Was Not to Blame.

The difficulty experienced was probably not due to the nitrite, even though a little too much was used in the pumping pickle. The excessively red color of the finished meats might be attributable to this, however.

The inquirer does not state the exact quantity of pickle he made up for his 1,000 lbs. of hams, but this probably was around 60 to 65 gals. One pound of nitrite in this quantity of curing pickle would not be too much.

Not more than 2 oz. of nitrite should be used to 25 gals. of pumping pickle, and not more than 2 lbs. of nitrite to 100 gals. of curing pickle.

Brine of 100 deg. strength is altogether too strong to produce a satisfactory product, and 17 days in cure is not sufficient to give the product a fair cure and develop flavor, even for a forced cure, which is evidently what the inquirer was attempt-

In forced curing of 16/18 and 18/20 lb. avs. for boiling purposes, the S. P. hams are pulled from the vats at 35 to 40 days in cure, or removed as required for cooking purposes for the boiled ham trade.

They are boned, fatted and tied or stitched in the same manner as if preparing the fully-cured ham for the cooking

After this is completed, the boned and tied hams are taken back to the curing cellar. They are placed in the same vat and in the same pickle they were taken from, and allowed to remain in this pickle for 72 hours, at which time they are ready for boiling.

In case there are more of these hams than are needed for immediate requirements, they must not be permitted to remain in the pickle vats longer than 96 hours at the most, as the boned hams absorb the pickle very rapidly. At the end of 96 hours they should be removed from the pickle vats and put in the freezer.

For best results in curing hams for boiling or smoking, conditions must be ideal in regard to temperatures, cleanliness of vats, etc., and the hams must be properly chilled before going into cure.

It should be borne in mind that for a good mild, tender ham a 78 deg. curing pickle is strong enough.

Curing instructions can be secured by subscribers by sending a 2c stamp with request to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

Learn About Sausage

What is the emulsion method of preparing sausage meats to increase binding qualities? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

Sausage Spoilage

Do you have trouble with the color of your sausage?

Does it show green rings or gray spots?

Mould IN sausage is caused by poor materials or careless han-dling. Mould ON sausage is a surface condition and can be prevented by proper handling.

THE NATIONAL PROVISIONER has made a reprint of its information on "Sausage Spoilage." may be had by subscribers by filling out and sending in the following coupon, accompanied by a 2c stamp:

The National Provisioner: Old Colony Bldg., Chicago, Ill. Please send me reprint on "Sausage Spoilage." Street

Vegetable Oil Compound

A Western packer has a demand for a 100 per cent vegetable oil compound. His compound at the present time contains a certain percentage of animal fat, and he wants to know how to make the vegetable product. He says:

Editor The National Provisioner:

We manufacture compound, but have a demand for a 100 per cent vegetable oil compound. Would you be so kind as to tell us how this should be manufac-Would you tured? We have to buy our oil for this purpose, refined and deodorized.

The manufacture of a purely vegetable compound calls for a lay-out consisting of an oil receiving and storage tank, and a steam-jacketed stearine melting kettle, both of which lead into a mixing kettle with mechanical agitator. From this kettle the melted product runs over the lard roll for chilling, and from there through the filling device into the final containers.

A general arrangement of this sort calls for a gravity feed throughout, but in a small plant such an arrangement is not always possible, in which case oil transfer pumps are used.

In the purchase of oil for vegetable compound, it is desirable to specify prime summer white deodorized cotton seed oil. which is generally delivered in 8,000 gal. tank cars, or in returnable steel barrels. It is sometimes shipped in wooden tierces of 400 lbs. capacity each.

The stearine can be bought in 200 lb. sacks, and melted up in a stearine jacketed tank, before filling into the mixing kettle.

Mixing.-When making up a batch, the correct amount of oil should be measured out of the oil storage tank, figuring 71/2 gals. per cubic foot and 71/2 lbs. per gallon at ordinary temperature. Then 10 per cent of stearine should be measured into the oil, during which time the mechanical stirrer should keep it in circulation. stearine should never be put in first, as it will harden in the kettle and give lots of trouble.

Heating and Cooling .- The mixture should then be agitated and heated to 140 degs. F. Then it should be fed to the feeding trough of the lard roll. Brine on the lard roll should be kept as close to zero as possible, direct expansion of ammonia being used for this purpose.

Filling.—The cold compound should then be pumped into packages or containers by means of a cold lard pump, through a strainer.

The containers are weighed directly upon even-balance scales, placing weights upon the weight side of the scale equivalent to the weight of the empty package plus the desired net weight of compound.

Tierces are filled at catch weights, filling all that the package will hold.

Formula.-A safe winter formula for a purely vegetable compound is 90 per cent hardened oil and 10 per cent cottonseed oil. In spring and fall it is well to vary this to 89 per cent hardened oil and 11 per cent cottonseed oil, and to 88 to 12 in summer.

Dog Biscuit from Meat

Some packers, as well as commercial feed manufacturers, find it advantageous to use up their cheap meats and offal in the manufacture of dog feed, usually sold in some sort of biscuit form.

A subscriber writes as follows regarding the manufacture of this product:

Editor The National Provisioner:

We have been planning to manufacture dog biscuits. and hope you can give us a recipe and method of manufacturing this product. We have been doing a little experimenting with it, but will be glad if you can give us any information.

A good dog biscuit is made by cooking hog livers, lights and a few hog rinds, using just enough water to cover the meats in the cooking kettle. The rinds are important as they act as a binder for the product.

When meats are thoroughly cooked, remove from kettle, allowing the meat liquid to remain in the kettle.

Then grind meats through 1/4 in. plate of hashing machine, place the ground cooked meats back in the kettle in the meat liquid and add a good quantity of corn meal.

Then allow to cook again for at least 15 minutes at a boiling point, stirring the product constantly during the cooking process.

This product can be made up into any form or mold, in biscuit or bone shape, and should be thoroughly dried before being packed for shipment.

Figuring Sausage Costs

(Continued from page 20.) use is well illustrated in the example submitted herewith.

2. Formula.-It is advisable whenever 2. Formula.—It is advisable whenever possible to have a formula in the hands of the sausage foreman, calling for a standard block or whatever the unit may be, of any given sausage. This formula can be changed whenever the markets or changing requirements of trade make it

The captions on the test card, reproduction of which is shown on page 20, will now be taken up in order as listed.

3. Ingredients.—The various ingredients in the particular sausage should be listed under the caption "Ingredients," together with the weight used, and priced at the cost of these ingredients in the sausage room. If these ingredients are retrimmed or in any way rehandled before reaching the sausage room, the expense thereby incurred must be added to the cost of the ingredients.

The debit column on the test card is for

the purpose of extending the value of the the purpose of extending the value of the ingredients entering the sausage. The credit column is for the purpose of recording credits to be allowed for material charged in, but not used in the test under consideration. A typical example of a credit is illustrated in recording 10 lbs. of meat not stuffed. The total credits subtracted from the total debits give the net ingredient cost of this hatch of sausage. ingredient cost of this batch of sausage.

4. Green Weight .- Green weight is obtained by adding weights of ingredients less weight of credits, reduced back as nearly as possible to green weight.

5. Stuffed Weight.—Stuffed weight is actual stuffed weight with tare allowance for trucks and sticks.

Finished Weight .- Finished weight is the actual net weight of product obtained shortly after the sausage is finished and pretty well cooled.

The Way to Make Tests.

7. Shrinkage.—In most establishments, however, this finished weight is not real-

ized in final sales, on account of loss through breakage, weighing in small drafts, natural shrinkage, pilferage and returns.

It is therefore necessary to make actual tests as to the amounts of the various kinds of sausage which are actually billed out on a given test, which must be fol-lowed right through from the beginning. At times it may take two or three days before the entire batch of sausage is sold, but these tests, if once made properly, do

but these tests, it once made properly, do not have to be repeated very frequently, and it is certainly advisable that each sausage maker make tests of this kind.

It will be found that, depending upon the kind of sausage and the method of marketing, from 2 to 6% of the finished weight is lost in the actual billing to customers. It is therefore necessary to make a certain percentage deduction from the finished weight shown on the test card to arrive at the amount of sausage actually sold. The deduction necessary should be made in the caption entitled "Shrink."

8. Sold Weight .- This is the weight of product after proper shrink has been deducted. It represents the net quantity marketed and is the weight used in obtaining costs per cwt. in paragraphs 11, 12, 13, 14, 15 and 16.

9. Sold Yield from Green. tained by dividing green weight into sold weight. It is a check upon the smoking cooking shrink, as well as ingredients used in formula.

Comparing Tests to Check Averages.

10. Standard Yield .- It is very interesting to compare the yield obtained on any specific test with what might be termed the standard yield for this type of sausage, as based upon many previous tests. will very often act as a check against error in any given test. The "Standard Yield" is inserted into this caption.

11. Ingredients Per Cwt.-Dividing sold weight into net ingredient cost gives the

ingredient cost per cwt.

12. Casings Per Cwt.-This is arrived at by taking a certain number of sets, hanks, bundles or pieces of the various kinds of casings of known cost, and following a batch of sausage on which these casings have been used right through to the final sold weight, so as to arrive at the full casing cost per cwt.

It must always be remembered that sold weight is the vital weight in the making

of sausage tests.

13. Spices Per Cwt.-This cost is obtained by dividing total cost of spices in the formula by sold weight. It is gen-erally uniform for all types of fresh sausage.

14. Supplies Per Cwt.-By supplies is neant any additional wrapping, carton or box which is indispensable to the proper marketing of the commodity; as, for example, cartons for fresh pork sausage, wrappers for boiled hams, veal loaves, etc. This cost must include also the labor of packing. The cost of the supplies used in the test divided but the hand works with the packing. The cost of the suppures used in the test, divided by the shrunk weight, will give the cost per cwt. of these direct

Method of Figuring Labor Costs.

15. Labor Per Cwt.—This is to be figured three ways in the sausage department on (1) heavy, (2) medium, and (3) light sausage: Class 1 Heavy is sausage stuffed into

beef bungs or bladders, and is to be the

unit cost.

Class 2 Medium is sausage stuffed into rounds (except garlic), middles and hog bungs. It will carry two times the cost of heavy sausage.
Class 3 Light is sausage stuffed into hog

casings, sheep casings, and garlic sausage. It will carry three times the cost of heavy sausage.

To arrive at this cost the following ex-

ample is submitted: Divide sausage production (sold weight)

for week into the three classes mentioned above. Multiply "medium" tonnage by two and "light" tonnage by three. Add these figures to actual production of heavy sausage, and the total will represent the production if all goods had been "heavy."

Dividing the total sausage payroll by

this figure gives us the cost per cwt. of producing the heavy sausage.

To get the cost of producing the "medium" class multiply by two, and for the "light" class multiply by three. the "light Grand For example:

Payroll for week.....\$800.00

Production	Actual	Converted to Heavy
Heavy	10,000 lbs.	10,000 lbs.
Medium	15,000 lbs.	30,000 lbs.
Light	25,000 lbs.	75,000 lbs.

Total50,000 lbs. 115,000 lbs. \$800.00 divided by 115,000 lbs. gives 69.5c per cwt. as the cost of heavy product. "Medium" product will therefore cost \$1.39, and "light" \$2.08 per cwt. If these costs are multiplied by the actual produc-tion in each class the total will come very close to the actual payroll.

Plant Overhead Is Included.

16. Factory Overhead.—This consists of the general expense incurred by the department, namely:

INDIRECT LABOR includes all labor (including salaries and plant accounting expense) involved in the manufacturend of the business but not directly chargeable against any one product.

b. POWER AND LIGHT is electric

current used.

c. HEAT AND REFRIGERATION. Coal and refrigeration expense including engineers and firemen.

MAINTENANCE. Repair material and labor.

e. DEPRECIATION.

f. RENT (if any).

TAXES.

h. INSURANCE.

INTEREST PAID (if any).

OTHER GENERAL EXPENSES including all items of general expense (not properly included in captions a to j) involved in the manufacturing end of the business, but not directly chargeable

Dusiness, but not directly chargeable against any one product.

The total sold weight production of sausage for the month or period, divided into the total general expense for the period, gives the "factory overhead" expense per cwt. to be used in the test for the cuesting residual.

the succeeding period.

17. Manufacturing Cost.—When captions 11, 12, 13, 14, 15 and 16 shown on the test card are added together, they yield the manufacturing cost per pound.

18. General Remarks.-It is the general experience of all sausage manufacturers that costs are almost invariably figured too low, due to the fact that all items included in a cost should be included, but many items may at the start be over-

looked.

If the greatest care is not exercised, especially when a sausage-maker begins accurate test work, he will find himself overlooking a great many items which actually belong in his costs, but which he does not put there.

It is, as mentioned above, of primary importance that a sausage manufacturer does not take credit in figuring his sausage tests and his unit-labor and overhead costs in the department with more sausage

costs in the department with more sausage tonnage than he actually succeeds in selling. This point has been found to be almost invariably overlooked, with the result that sausage costs in these particular plants have been fictitiously low.

Great care must be exercised, also, so that all legitimate items of overhead expense are charged to the department.

N

APRIL MEAT TRADE BETTER.

Conditions in the wholesale meat trade, unsatisfactory during February and March, showed improvement in April—particularly during the latter part of the month, according to the Institute of American Meat Packers in its monthly review of the meat and livestock situation.

There was a good demand for fresh pork, smoked meats, and dry-salt cured products, and values either held firm or strengthened. This was especially true of fresh pork and smoked hams. Although the beef trade was unsatisfactory during the first half of the month, it improved during the last part.

The foreign demand for American meat products also showed some improvement during April. There was an improved demand for meats, especially hams, from the United Kingdom, with prices slightly higher than during March, but still somewhat below parity with prices here. There was a fair demand for lard, but prices were unsatisfactory.

On the Continent there was a spasmodically better demand for fat cuts than was true during March and a fair demand for lard from stocks previously landed.

The domestic trade in pork products was such as to keep stocks on a moderate level, and, in the case of fresh pork, utilize current production fully. The hog run was moderate, and production was somewhat restricted.

The good demand for smoked meats during the month was reflected in stronger prices. Heavy skinned hams advanced sharply. The bacon trade was good for this season of the year, but the ham trade, in the opinion of some packers, was relatively better. Picnics moved fairly well.

With improved conditions in the South, where a late season had hindered the trade, there was a considerably stronger demand for dry salt meats and prices strengthened. Dry salt bellies showed a good advance.

The domestic lard trade was good, with values fairly stable.

Opinion as to the hog run during the next few months varies somewhat, but centers around the belief that as many hogs will come to market during this period as came last year and perhaps more, and that the average weight will be considerably higher.

Receipts of cattle were light in the early part of the month but increased later, and were entirely adequate to supply the demand. Cattle of less desirable grades were relative scarce, a large percentage of the receipts consisting of medium and good grades.

The Eastern markets for dressed beef were uneven and slow during the first part of the month but showed some improvement during the last part.

Hide stocks are sold well up to production, and prices, although weak during the first part of the month, now show a firm tendency.

Very light receipts of lambs caused steadily rising prices all through the month. The spread between shorn and wool lambs narrowed sharply in the early part.

Markets in the East for the dressed product were active, and prices showed a decided rise during the month.

BRITISH PROVISION MARKET.

The market for American bacon in Liverpool was firm and steady due to small arrivals, says Trade Commissioner E. C. Squire in a cable to the U. S. Department of Commerce. The heavy arrivals of Russian and Baltic States bacon have now been disposed of and the product is being received in medium quantity.

Refined lard in boxes, picnics, and clear bellies are held in heavy amounts, while holdings of American Wiltshires, heavy Cumberlands and heavy American cut hams are medium. Stocks of other pork products are light.

The demand for light American cut hams, long cut hams, and light Cumberlands is good, while square cut shoulders,

The Trading Authority

Market prices based on actual transactions, and unbiased reports on the condition of the markets, are given each day by The NATIONAL PROVISIONER'S DAILY MARKET SERVICE.

Market prices and transactions on provisions, lard, sausage meats, tallows, greases, etc., at Chicago are given, together with Board of Trade prices, hog market information, etc. Export markets also are covered.

This service has become the recognized trading authority, and is used by packers, wholesalers, brokers and others as a basis for their prices, for settling claims, pricing inventories, etc.

THE DAILY MARKET SERVICE is mailed at the close of trading each day, and subscribers are furnished with a handsome leather binder for filing the reports for record and comparative purposes. Telegraphic service (messages collect) is also available to subscribers at all times.

If you want to keep posted on the markets every day, fill out the coupon below and mail it. Subscription is at the rate of \$1 per week, or \$52 per year, payable in advance:

The National Provisioner, Old Colony Bldg., Chicago.

Please send me information about the DAILY MARKET SERVICE:

heavy Cumberlands, and heavy American cut hams are moving in average quantities. The demand for other pork products is poor.

The price range in cents per pound on April 23 was as follows:

MARCH MEAT AND FAT EXPORTS.

Exports of meats and fats from the United States during the month of March, 1926, with comparisons, are announced as follows by the U. S. Department of Commerce:

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending April 24, 1926, with comparisons:

Western dressed meats:	Week ending Apr. 27.	Prev. week.	Cor. week, 1925.
Steers, carcasses	. 692 . 108 . 2,687	2,521 802 132 2,200 8,712	2,514 584 198 2,325 8,976
Mutton, carcasses	. 1,133	907 433,617	1,004 $532,629$
Cattle Calves Hogs Sheep	. 3,524 . 20,596	2,483 3,209 15,697 4,189	2,439 3,362 18,605 5,193

DANISH BACON EXPORTS.

Exports of bacon from Denmark for the week ending April 24, 1926, amounted to 3,658 metric tons, according to cable reports to the U. S. Department of Commerce. Of this amount, 3,569 metric tons went to England.

There are two principal methods of dressing sheep. What are they, and what are their differences? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Prices Steady-Trade Quiet-Hogs Firm -Receipts Moderate-Packing Returns Continue Small.

The feature of the market developments the past week have been the continued firmness of hogs, continued moderate movement and the steady domestic distribution of products which is absorbing an important amount of the total output.

Live hog prices are firm and the average has improved over last week and is better than last year. Compared with two years the average is between 75 and 80 per cent better and also about 70 per cent better than three years ago. The maintained price of hogs emphasizes the corn-hog ratio and the wide feeding profit with the disappointing return to farmers who have not been willing to take care of live stock.

Why Farmers Complain.

The agitation for farm relief seems to come from sections which have possibly tried to make a living in farming out of the raising of one kind of farm product, overlooking the fact that it is a by-product in nearly every industry that makes the difference between a profit and loss. With hogs at 12½@12½c and corn at 70@75c, the conditions are certainly in favor of the live stock industry.

The March exports of meat products showed a decrease of about 11 million pounds in hams and shoulders compared with last year, 7 million pounds decrease the last year, 12 million pounds decrease the last year, 13 million pounds decrease the last year. in bacon, with lard about one million pounds larger. The nine months com-parison of the exports shows a decrease in lard of about 100 million pounds; shoulders, a decrease of 53 million and bacon a decrease of 45 million pounds.

The comparative figures of the exports

Mar., 1926. Lbs.	9 mos. ending Mar., 1926. Lbs.	Mar., 1925. Lbs.
Pork-		
Pickled 2,521,000	22,236,000	2,759,000
Beef-		
Fresh 197,000	2,212,000	332,000
Pickled 1,443,000	14,839,000	2,265,000
Oleo oil	61,905,000	13,535,000
Bacon	131,963,000	20,113,000
Hams and shoulders. 18,117,000	160,486,000	29,158,000
Lard64,259,000	517,649,000	63,281,000
Neutral 1,729,000	15,528,000	969,000
Compounds 1,442,000	13,448,000	1,177,000
Cot. S. Oll 4,301,000	52,652,000	4,754,000

The exports of lard for the last week were about four million pounds less than the previous week, but approximately three million pounds in excess of last year. The meat exports showed very little change in the exports either for the week or compared with a year ago.

Export Demand Only Fair.

The new demand as indicated by reports The new demand as indicated by reports from exporters shows a rather persistent lack of broad interest. There is a fair demand but not enough to be a material factor in the price level. The other side seems to be willing to take a certain steady supply of products, but there is a rather strong impression among some shippers that the increase in foreign proshippers that the increase in foreign pro-duction of live animals has improved enough so that the demand is not likely to be materially increased excepting at a level of prices which the supply and de-mand in this country is not likely to war-

The official statement of the live stock

slaughter for the month of March shows a very interesting comparison and one which is bound to have considerable influence if it is the beginning of a favorable comparison of hog supplies compared with last year.

The figures of hog slaughter for the month are 3,562,245 against 3,299,344 last year. This gain practically the first gain that has been seen in the slaughter of hogs. If it marks the beginning of a swing upward in supply the question of taking care of the product will be a very serious one as the price level may not absorb any material increase in produc-

Figures for cattle and sheep also show

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ending April 24, 1926, with comparisons, are reported as follows by the U. S. Department of Commerce:

Hams and Shoulders, Including Wiltshires,

				July 1, 1925*
_	——We	ek ending	2	to
A	pr. 24, 1926.	Apr. 25, 1925.	Apr. 17, 1926.	Apr.24, 1926.
	M lbs.	M lbs.	M lbs.	M lbs.
Total	*****	849	1,824	177,293 3,816
Netherlands				659
United Kingdom	1,460	282	1,466	151,096
Other Europe Canada Cuba	30	154 373	60 252	1,605 5,187
Other countries.		40	46	9,556 $5,374$
Bacon, In	cluding	Cumberl	ands.	
Total		4,807	4,324	164,763
To Belgium		130	197	5,063
Germany		30	25	10,800
Netherlands			197	5,887
United Kingdom	2,374	4,256	3,787	98,741
Other Europe		250	83	20,045
Canada		80	30	5,652
Cuba		60		16,553
Other countries.	77	1	5	2,022
	Lard			
Total	7,881	7,233	12,904	558,571

Total 7,88		12,904	558,571
To Belgium	. 73	238	13,111
Germany 1,57	2 1,763	3,694	162,829
Netherlands 64	5 285	712	34,532
United Kingdom 3,57	1 2.526	5.746	176,620
Other Europe	. 99	436	30,297
Canada 6	6	273	9,522
Cuba 1,18	9 1,669	772	63,485
Other countries. 83	8 818	1,033	68,175
Pickle	d Pork.		
Total 10		320	23,049
To Belgium	. 3		251
Germany	. 5	5	402
Netherlands		65	121
United Kingdom	. 20	12	2,290
Other Europe		6	1,980
Canada 10	3 71	212	6,614
Cuba			3,927
	. 37 3 30	20	3,927 $7,464$

TOTAL EXPORTS BY PORTS.

TO TAKE A	GILL CAPE	DI IO	were the	
	ams and houlders, M lbs.	Bacon, M lbs.	Lard, M lbs.	Pickled pork M lbs
Total	1,696	2,514	7,881	10
Boston			4	
Detroit	. 563	321	895	
Port Huron	227	159	126	10
Key West		2	933	
New Orleans			1.085	
New York		1,905	4,462	
Philadelphia			98	
Portland, Maine		127	278	

DESTINATION BY EX	PORTS.	
Exported to	Hams and shoulders, M lbs.	
United Kingdom (Total)	1,460	2.374
Liverpool		972
London		519
Manchester		
Glasgow		478
Other United Kingdom	978	405
Exported to		Lard, M lbs.
Germany (Total)		. 1.572
Hamburg		
Other Germany		

*Revised to March 31, 1926.

an increase, so that the March total product was in excess of last year, excepting on calves, which showed a small decrease.

Hog Slaughters Show Increase.

The comparative figures of the slaughter for the month and for nine months compared with last year follow:

CATTLE.

ended Mar.		736,313 7,562,225
CAI	LVES.	
ended Mar.		466,092 3,734,942

	This Year.	Last Year.
	3,562,243	
9 mos.	ended Mar30,777,663	38,505,267
	SHEEP.	

March			1,162,503	984,254
9 mos.	ended	Mar	9.320.249	9.162.063

The weather conditions are beginning to be somewhat of a factor in the live stock situation. The late opening of the Spring has meant a material delay in the turning of stock out to pasture, and has meant the continuation of feeding operations in a great many localities.

This has naturally added to the expense of live stock maintenance, although apparently it has not affected the movement to

PORK—Demand was fairly good and the market firmer with mess New York quoted at \$35; family, \$38@40, and fat

quoted at \$35; family, \$38@40, and fat backs at \$28.50@29.50.

At Chicago mess quoted at \$33.

LARD—The market was firmer with futures but demand was moderate. At New York prime western quoted 15.20@15.30; middle western, 15.10@15.20; refined Continent, 15\%c; South America, 16\sqrt{c}; Brazil kegs, 17\sqrt{c}; compound, 14\sqrt{c}\sqrt{0}\$5c.

At Chicago regular lard in round lots

Brazil kegs, 17¼c; compound, 14¾@15c.
At Chicago regular lard in round lots quoted at May price; loose lard 80c under May and leaf lard 120 under May.
BEEF—The market was steady with mess New York quoted \$21@22; packet, \$21@22; family, \$24@26; extra India mess, \$42@45; No. 1 canned corned beef at \$3; No. 2, at 8½c; 6 lbs. at \$18.50; pickled tongues, \$55@60 nominal.

SEE PAGE 39 FOR LATER MARKETS.

GERMAN PROVISION MARKET.

The Hamburg market shows little alteration, says Trade Commissioner E. C. Squire in a cable to the U. S. Department of Commerce. Stocks of all pork products, with the exception of frozen pork livers, are medium, while holdings of the latter product are light.

Frozen pork livers, prime steam lard, and refined lard are in medium demand, while other pork products, including lard, are moving very slowly. The approximate receipts of lard for the week were 1,200 metric tons.

The arrivals of pigs at 20 German markets during the week were 68,000, compared with 77,000 for the same week last year. The top Berlin price for live hogs was 16.63 cents per pound, compared with 13.61 cents per pound for the same week last year.



The UNITED STATES CAN Co. CINCINNATI

Manufacturers of Lithographed Lard Pails, Cans and Sheet Iron Lard Drums

Our customers are our best advertisement

We originate and design labels that will sell your goods

Write us for complete information

The Stockinet Smoking Process U. S. Letters Patent No. 1,122,715

Saves Labor

Trimmings Shrinkage



Smoke Your Meats in Stockinets and Get Uniformity, Sanitation, SQUARE Butts and Appearance

To get large sales, your Mr. Quality should have the assistance of Mr. Stockinet appearance

Numerous Packers Throughout the Country Are

Why Not You?

For Further Particulars Write or Phone

Thomas F. Keeley, Licensor

516 East 28th Street, Chicago, Ill.

Telephone Calumet 0349

Increase Your Sausage Sales

by the use of

Perfection Sausage Molds

Sausage Mold Corporation, Inc.

918 E. Main St.

Louisville, Ky.



for Your Copy

35 YEARS of specialization in temperature control has given us a wealth of knowledge and experience which is at your service. We have regulators for practically every process in the Packing industry. Ask for our Bulletin. Let our engineers help you to make bigger profits.

THE POWERS REGULATOR CO.

35 years of specialization in temperature control
2725 Greenview Ave., Chicago
New York Boston Toronto
and 31 other offices. See your telephone
(3111A) directory

CANNED MEATS EXPORTS.

Exports of canned meats from the United States during March, 1926, with comparisons, are reported as follows by the U. S. Department of Commerce:

9 mo. ended
March, 1926. 1926. 1926.
Total canned meats, lbs. 1, 629, 044 2, 139, 972 11, 146, 047
Sausage, canned, lbs. 339, 098 434, 449 2, 539, 225
Beef, canned, lbs. 273, 539 257, 585 1, 752, 287

How are potted meats prepared and put in cans? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

Write us for information and prices on

H. & H. Electric Ham Marking Saw H. & H. Electric Pork Scribing Saw

H. & H. Electric Beef Scribing Saw

H. & H. Electric Fat Back Splitter

Calvert Bacon Skinner

United Improved Sausage Molds Monel Metal Meat Loaf Pans

> Adelmann Ham Boiler Jelly Tongue Pan

Maple Skewers

Knitted Bags

Best & Donovan

332 South Michigan Blvd. Chicago, Ill.

Packing House Chemists

CHEMICAL & ENGINEERING CO - Manhattan Building - CHICAGO, ILL.

TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW.-After showing considerable weakness and selling down to the 8c level for extra New York, the tallow market apparently reached an export level which brought about a steadier tone. Apparently the over-abundance of soapmakparently the over-abundance of soapmak-ers' materials was discounted somewhat in this decline, and when it became public that some 1,500 to 1,600 iron barrels of extra had been sold for export to Liver-pool and the Continent, at 834c, or a fig-ure slightly better than 8c here, the mar-ket took on a somewhat better undertone.

Offerings at the 8c level dried up and it was apparent that any round lot demand would most likely bring about some advance in prices. Consumers, however, were not showing a disposition to follow any bulges at the moment. At New York special quoted at 8c nominal; extra, 8@ 8/4c and edible at 9/4c.

At Chicago the tallow market was a little firmer, but demand was spotted. Edible quoted at 9@9½c; fancy, 85½@8¾c; prime packer, 8¼@8½c.

At the London auction on Wednesday, April 28th, 1,118 casks were offered and 659 sold at prices unchanged to 6d higher than a week ago with mutton quoted at than a week ago with mutton quoted at 42s 6d@45s; beef at 43s@44s; and good mixed at 43s.

At Liverpool Australian tallow showed

At Liverpool Australian tallow showed little or no change with fine quoted at 43s 6d and good mixed at 42s 9d.

STEARINE.—Improvement in the demand, lighter offerings, and a stronger mand, lighter offerings, and a stronger underlying situation brought about higher prices in this commodity. At New York, oleo advanced to the 12c level at which figure the market was nominally quoted, but it was evident that any fair sized de-

mand would most likely result in that fig-ure being paid or possibly even better. At Chicago the market was steadier, but quoted at 10½@11c although reports were current in the trade in the East of west-ern stearine last half May as high as

OLEO OIL.—The market was quiet but was steadier with extra New York quoted at 12½(@13½(c); medium, 12½c, and louise grades 11½c, nominal lower grades 11½c nominal.

At Chicago extra oleo quoted at 12¼c.

SEE PAGE 89 FOR LATER MARKETS.

LARD OIL.—The market was somewhat easier with a slow demand and some pressure to sell. At New York edible quoted at 163/4c; extra winter, 15c; extra, 12/4c; extra No. 1, 12/4c; No. 1, 12c; and No. 2, 113/4c.

NEATSFOOT OIL. — Demand was limited to small lots and prices were easier and barely steady at the decline. Pure New York quoted at 161/2c; extra, 12/4c; No. 1, 12c; and cold test at 201/4c.

GREASES.—A lack of important consumers' interest again featured this market and prices were barely steady. Offerings were not pressed, however, owing to a steadier tone in tallow, but other com-

a steadier tone in tallow, but other com-peting greases were unsteady. Choice white reported sold at 93/4c and held

somewhat higher.

At New York yellow and choice house quoted around 734c; A white, 8@834c; B white, 734@8c; and choice white, 10@ 1034c asked.

At Chicago demand was moderate but

prices were firmer with offerings well held

At Chicago yellow quoted at 734@8c; brown, 7@74c; B white, 844@85c; A white, 842@85c, and choice white, 834 brown,

Packinghouse By-Products

Chicago, April 29, 1926.

Prices tended downward, high grade reaching \$3.85 and South American \$3.40 c.i.f. Outlet quite parrow.

C.1.1.	Outre	quite	narrow.	Unit ammonia.
Ground				\$3,75@3,85
Crusne	a ana t	inground		3.50@3.60

Digester Hog Tankage Materials.

Trades were few and far between. Sellers had ideas 50c@75c above buyers' most extravagant thoughts. The latter were confronted with a \$5 per ton break in digester in some directions.

				U	nit ammonia.
Ground, 8	to 13	2% amm	onia	 	\$3.75@4.2
Unground,	. 11 to	13% a	mmonia.	 	3.90@4.2
					. 3.35@ 3.8
Liquid sti	ck, 8	to 12%	ammonia	 	2.50@2.78

Fertilizer Materials.

Until the chasm between sellers and buyers has been bridged over, this branch of the market will be a nominal affair on both domestic and foreign offerings.

	Unit ammonia.
High grade, ground, 10-11% ammonia,	\$2.90@ 3.10
Lower grade, ground, 6-9% ammonia	2.60@ 2.80
Medium to high grade, unground	
Lower grade and renderers', unground.	2.25@ 2.50
Bone tankage, unground	2.75@ 3.00
Hoof meal	3.35@ 3.50
Grinding hoofs, per ton	33.00@35.00

Bone Meals.

Sales of ground and unground steam at \$24 bulk and \$26.50 bagged were steady.

																		Per Ton.
Raw b	one	meal.															. 5	\$30.00@36.00
Steam,	gro	ound .							٠						٠			29.00@32.00
Steam,	un	ground	ì		٠	٠	0				0	 						24.00@27.00

Cracklings.

Buyers attacked the price range, but sellers were well fortified with very meagre supplies.

Pork, according to grease and quality...\$75.00@85.00 Beef, according to grease and quality... 45.00@70.00

Hoofs, Bones and Horns.

Bones and hoofs sold at the year's lowest price level, with demand indifferent.

	Per Ton.
Horns, unassorted	\$75,00@200.00
Round shin bones, unassorted	
Fint shin bones, unassorted	42.00@ 45.00
Thigh, blade and buttock bones, un	
Hoofs, unassorted	34.00@ 35.00
(NOTE—Foregoing prices are for materials indicated above.)	r mixed carloads

Gelatine and Glue Stocks.

Trading was within narrow margins, due partly to small stocks and partly to buyers not meeting sellers' asking prices.

	Per Ton.
Kip and calf stock	.\$30.00@35.00
Rejected manufacturing bones	40.00@42.00
Horn piths	
Cattle jaws, skulls and knuckles	. 35.00@36.00
Sinews niveles and hide trimmings	23 00@24 0

THE KENTUCKY CHEMICAL MFG. CO., Inc. COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings Both Soft and Hard Pressed

Animal Hair.

Liberal trading was indulged in this week, crude winter at \$82.50 per ton and summer, \$62.50; processed grey winter at 11½c lb. f.a.s., and grey summer at 7c de-

							r Pound.
Coil	and	field	dried.			3	@ 5
Proc	essed					7	@11
Dyed						8	36 0012
Catt	le sw	itches	(115	for 100), each	3	%@ 5

Pig Skin Strips.

Tanning grades reached 64c production

point	anu e	note 3;	40	u	E11.	VC	T.	-	Į,		1	Per Pou	nd.
Tanner Edible	grades,	unassor	ted.									64@	71/4 51/4

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, April 28, 1926.—Our tankage and blood market here is about at a standstill with no buying interest at all. There-

still with no buying interest at all. Therefore stocks are accumulating. Sales of ground tankage were made at \$3.85 & 10c f.o.b. New York, but for limited quantities. The importers cut the price of nitrate of soda again to \$2.63 ex vessel the ports. At New York there is no spot nitrate, but at the Southern ports large stocks are reported unsold at this writing.

Sulphate of ammonia continues to drop in price with many resale lots being of-

DUTCH FATS AND OILS MARKET.

The Rotterdam market for animal fats during the week was rather quiet. Stocks of extra premier jus are slightly large, while the holdings of extra neutral lard and extra oleo stock remain small. How-ever, the holdings of other animal fats are about average.

Premier jus is moving in about average

The price range in cents per pound on April 21, with comparisons for previous weeks, as transmitted to the U.S. Department of Commerce by Trade Commissioner E. C. Squire, was as follows:

		April 21*	April 14.	April 7
Extra	neutral lard	. 16.44	16.58	16.55
	oleo oil		13.30	13.46
	oleo oil		12.57	12.19
	oleo stock		13.30	13.28

The holdings of fat backs continue heavy and the demand poor. Stocks of refined lard are medium but the product is in poor demand.

F.C. ROGERS BROKER

Provisions

Philadelphia Office: Ninth & Noble Streets

New York Office: New York Produce Exchange

Mr. Purchasing Agent!

To purchase a guaranteed, strong, power-saving Tankage Glue and Fertilizer Grinder at

\$300.00 to \$495.00 f.o.b. factory

seems almost unbelievable. but it is a fact.



Large - scale production plus standardization enables us to quote this price. It's a real good "buy" and guaranteed to give satisfaction at the lowest operating cost.

The Newman Grinder & Pulverizer Co.

> 214-216 S. Wichita Street WICHITA, KAN.

The Cincinnati Butchers' Supply Co., distributors, Chicago, Ill.

COTTONSEED OIL EXPORTS.

Cottonseed oil exports from the United States for the month of March, 1926, with comparisons, amounted to 4,301,103 lbs., compared to 4,754,259 lbs. in March, 1925, according to the U. S. Dept. of Commerce. For the nine months ending March, 1926, 52,652,222 lbs. of cottonseed oil were exported, against 43,138,841 lbs. in the same period a year ago.

How is cottonseed oil bleached? Ask "The Packer's Encyclopedia," the "blue book" of the industry.

THE BLANTON COMPANY

St. Louis, U. S. A.

Manufacturers of

MARGARINE

Give Us Your Inquiries

New York

Philadelphia

Selling Agencies at Pittsburgh

Kansas City

Des Moines

BRITISH COTTONOIL IMPORTS.

Net imports of cottonseed and cottonseed oil into the United Kingdom during 1925 amounted to the equivalent of 1,157,594,000 lbs. of seed as against 1,047,262,000 lbs. during 1924, according to the U.S. Bureau of Agricultural Economics. This was equivalent to 208,367,000 lbs. of cottonseed oil for 1925 as compared with only 188,-507,000 lbs. for 1924.

There was a considerable reduction in imports of cottonseed oil, but this decline was more than offset by a large increase in imports of cottonseed from India and by smaller reexports of refined cottonseed oil to the continent.

Egypt, India and Brazil usually furnish most of the cottonseed imported into the United Kingdom and the Netherlands most of the cottonseed oil. The quantities supplied by the United States are negligible.

MARCH MARGARINE STATISTICS.

Production of margarine in the United States in March, 1926, as estimated from sales of revenue stamps, is reported as follows, with comparisons, by the U. S. Treasury Department:

	March,	March,
Margarine, Margarine.	1926. .20,179,520 . 1,088,016	1925. 19,254,620 870,451

MARCH CANADIAN LIVESTOCK.

Summary of top prices at leading Canadian centers for the month of March, 1926, with comparisons:

BUTCHER STEERS

1,000-1,200 lbs March, 1926,	Feb., 1926.	March, 1925.
Toronto \$ 8.50 Montreal (W) 8.25 Montreal (E) 8.25 Winnipes 6.75 6.50 Calgary 6.50 6.50 Edmonton 6.50 6.50	\$ 8.60 7.60 7.60 7.00 7.00 6.75	\$ 8.75 8.50 8.50 7.25 7.00 7.00
VEAL CALVES	8.	
March, 1926.	Feb., 1926.	March, 1925.
Toronto \$14.50 Montreal (W) 11.50 Montreal (E) 11.50 Winnipeg 10.50 Calgary 8.00 Edmonton 10.00	\$15.00 12.00 12.00 10.50 7.50 10.00	\$14.00 12.00 12.00 11.00 9.25 8.00
SELECT BACON I	HOGS.	
March, 1926,	Feb., 1926.	March, 1925.
Toronto 15.63 Montreal (W) 14.75 Montreal (E) 14.75 Winnipeg 14.57 Calgary 14.75 Edmonton 14.30	16.18 15.00 15.00 14.85 14.85 14.95	15.53 15.25 15.25 14.30 14.30
GOOD LAMBS		
March, 1926.	Feb., 1926.	March, 1925.
Toronto \$14.50 Montreal (W) *14.00 Montreal (E) *14.00 Winnipeg 12.00 Calgary 11.50 Edmonton 12.25	\$16.00 11.50 11.50 12.40 12.00 12.50	\$17.00 14.00 14.00 13.00 14.75 15.00
*Spring Lambs, per head.		

NEW YORK LIVESTOCK.

Receipts of livestock at New York for week ending April 24, 1926, are reported officially as follows:

C	attle.	Calves.	Hogs.	Sheep.
Jersey City New York Central Union	994	12,631. 4,232 1,837	8,093 17,983 345	17,964 $3,415$ $19,426$
Total Previous week Two weeks ago	8,539	18,700 18,922 15,042	26,421 25,649 23,747	40,805 40,632 35,251

How should the hog "sticker" work to avoid damage to shoulder meats? Ask The Blue Book, the "Packers' Encyclo-

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers Association and the Mississippi Cottonseed Crushers' Association.

New Season's Highs—Trade Fairly Active Cash Demand Showing Improvement— Crude Tight and Scarce—Lard Steady.

A real bull market developed in cottonseed oil futures on the New York Produce Exchange the past week, under general buying and covering, and lack of selling pressure, the entire list going into new high ground for the season led by the nearby deliveries.

Evening up in May before tender day was quite active, foreign shorts covering freely as well as domestic shorts, and although profit taking was liberal on the bulges the offerings were readily absorbed and the market exhibited a very strong undertone. The nearbys advanced about 11/2c a pound from the lows of the month, while the distant months were up nearly Ic per pound.

Advance Not Surprising.

In most directions the advance was not surprising, as not only was there an acutely tight position in crude for some acutely tight position in crude for some weeks past, but there also was the strong statistical position of this commodity which was emphasized the past week by the extreme tightness of the speculative position of the May delivery.

The short interest in the market was purely speculative, and while the same was true of the long interest to some extent posertheless consumers who was true.

tent, nevertheless consumers who want the oil were credited with being liberally long of May as well as the later positions. Another important strengthening factor was the fact that at the present time there

was the fact that at the present time there are but few if any hedges in the market, whereas at this time last year, it has been estimated that the market was carrying hedges of nearly 500,000 bbls.

Under these conditions it was not surprising to see a steady advance. And whereas the professional element were inclined to be against the market a short while ago, they were rampantly bullish the past week and helped the advance considerably. A rather steady market in lard helped somewhat, but again the outside markets were decidedly outweighed by the strong underlying conditions within the strong underlying conditions within the cottonoil market itself.

Cash Oil Demand Satisfactory.

Cash oil demand was reported as satis-

factory, while compound trade showed some improvement with reports current of chain store buying of compound this week. There was a disposition in cash circles to look for some betterment in the near future in southern compound trade, and thus far this month estimates on April con-sumption while running from 240,000 to 250,000 bbls., which would compare with about 193,000 bbls. the same month last

year.
Very little crude oil changed hands the past week. Mill offerings were very tightly held, and mostly at the 12c level in the southeast and valley. although some small business passed in the southeast at

SOUTHERN MARKETS.

New Orleans.

(Special Wire to The National Provisioner.) New Orleans, La., April 29, 1926.-New Orleans future market strong and active this week due to buying by refiners and covering by shorts on strength in crude oil which sold up to 12c. Valley on light offerings, also stronger lard and hogs. Trade here freely predicting 13@131/2c for New Orleans July bleachable. Sold yester-day at 123/2c basis Chicago with very little in sight. Crude eased off today to 115%c Valley asked; 11½c bid, with late crop September and October New Orleans believed here to be a good buy on dips.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., April 29, 1926.-Prime cotton seed delivered Dallas, nominal; snaps and bollies, on quality, nominal; prime crude cottonseed oil, 111/4c; 43 per cent cake and meal, \$30.00; hulls, \$9.00 ton; mill run linters, 3@5c. Good cotton weather; markets not very active.

Memphis.

(Special Wire to The National Provisioner.) Memphis, Tenn., April 29, 1926.-Crude has been active this week with sales of good oil in the Valley at 11% c and badly off at 12c. Today 12c is obtainable for badly off, but bids on good are 1/4@3/sc Meal selling at \$30.00; loose hulls, lower. Meal se \$8.00, Memphis.

1134c. In Texas, bids were reported at 1134c, but this was so far below the other sections that the bids were not attractive.

On the whole, the quality of the crude of late is reported as somewhat better than heretofore, and incidentally a canvass made by a very well informed authority indicated that but 600 tanks of unsold crude remained throughout the belt.

Late Cotton Crop An Influence.

As a result of the foregoing, there is little or no prospect of any pressure of crude oil the balance of this season, while the late start of the cotton crop is having some influence now. And unless the backwardness is caught up somewhat by the future weather conditions, the new crop situation is apt to have considerably more effect on the old crop cottonseed oil months.

Ring estimates have indicated a long in-terest in the May delivery or the spot position of 4,000 to 7,000 bbls. that want delivery and where such amounts of ten-ders are to come from cannot be readily seen at this writing. Indications were that but a few hundred barrels would be de-

Refining interests are long of May and the short interest said to be speculative. There is a fair amount of oil in store here held by a leading commission house, but it is strongly intimated that this oil is not apt to come out on May contracts while the ring has it figured out that this oil is hedged in the July delivery. oil is hedged in the July delivery.

Price Advance Very Rapid.

In some quarters, as high as 14c May oil was talked of. The advance has been very rapid, and the short interest has been considerably reduced. This may have weakened the technical position of the pit, but conditions in general are against a campaign on the short side.

Barriag temperature reschiens from real.

Barring temporary reactions from realizing, sentiment is largely on the constructive side, but even a strong situation such as exists can be overdone in that the market would reach a level where it would be difficult to get speculative interest to take hold. But whether or not this point has been reached as yet, remains to be

For the long pull, it would appear though higher prices were in store as the visible supply of oil is steadily disappearing, with no prospects of replenishment until the new crop is available. But in the

ASPEGREN & CO., INC.

PRODUCE EXCHANGE BLDG.

NEW YORK CITY

BROKERS

COTTON SEED OIL REFINED

ORDERS SOLICITED

TO BUY OR SELL PRIME SUMMER YELLOW COTTON SEED OIL ON THE NEW YORK PRODUCE EXCHANGE FOR SPOT OR FUTURE DELIVERY

New Orleans Logical Cottonseed Oil Market

It has required less than nine months to demonstrate the success of the New Orleans Refined Cottonseed Oil Contract Market, and the testimonies of those who have used it for hedging and for speculative purposes indicate its worth to the trade. As it has become better known, it has steadily broadened, and the narrowness which prevailed during the early stages of the market is no longer a cause for hesitancy on the part of traders.

THE CONTRACT is for 30,000 pounds of

THE CONTRACT is for 30,000 pounds of Refined Cottonseed Oil in bulk, and grading, weighing, certificating, etc., are done by employes of the New Orleans Cotton Exchange with the same exactness and thoroughness as prevails in the spot cotton department, and protected by an indemnity bond.

ASSOCIATES in the membership of the Ex-change have been provided for this trade, with annual dues of \$200, and no sharehold-ng requirement.

COMMISSIONS are fixed at \$20 per round contract for non-members, \$12 for associates and \$10 for full members, so that associates net \$8 per contract handled for non-members.

NEW ORLEANS COTTON EXCHANGE New Orleans, La.

Write Trade Extension Committee for rules and information

Buy and sell your cotton oil basis New Orleans!

meantime it has been past experience that excessively high prices tend to reduce consumption.

Friday, April 23, 1926.

						Sales.	High.	Low.	Bid.	A	sked.
Spot									1285	a	1325
April									1285	2	1299
May						1600	1289	1270	1285	a	1289
June		٠				100	1260	1260	1270	a	1285
July						18200	1250	1235	1249	a	1250
Aug.									1250	a	1257
Sept.						3900	1249	1240	1249	a	
Oct.						2600	1180	1167	1178	a	
Nov.									1100	a	1102
To	tal	-	sa	le	S.	inch	iding	swit	ches.	2	6,400
						S. E					-,

Saturday, April 24, 1926.

							S	al	e	8.													sked.
Spot		9				9														1	1275	a	1325
April					۰	۰															1275	a	1325
May								2	3(10	1	l,	31)	0	1	2	Č	8		1288	a	1 200
June												٠	٠	۰		4					1200	a	1300

THE EDWARD FLASH CO.

29 BROADWAY **NEW YORK CITY**

BROKERS EXCLUSIVELY VEGETABLES OILS

In Barrels or Tanks Hardened Edible Cocoanut Oil COTTON OIL FUTURES

On the New York Produce Exch

July	2800	1260	1250	1250	a	
Aug						
Sept	900	1252	1249	1244	a	1248
Oct	200					1180
Nov	400	1105	1100	1095	a	1105
Total sales,	incl	uding	swi	tches		4.700
bbls. P. Crude	S. E	. 111/	bid.			

Monday, April 26, 1926.

		-	-			
	Sales.	High. —Ra	Low.	Bid.	A	sked.
Spot				1295	a	1310
April	200	1300	1300	1295	a	1310
May	5500	1300	1275	1295	a	
June				1260	a	1300
July						
Aug				1260	a	1268
Sept	6000	1255	1239	1255	a	
Oct	1600	1185	1172	1185	a	
Nov						
Total sales,	incl	uding	swit	ches.	2	0.800
bbls. P. Crude						,

Tuesday, April 27, 1926.

	Sales.	High.	Low.	Bid. —Cl	Asked.
Spot					
April					
May					
June					
July					
Aug.					a 1278
Sept					
Oct					
Total sales,					17,500
bbls. P. Crude	5. E	. 113/4	sales		

Wednesday, April 28, 1926.

	Sales.	High.	Low.	Bid.	A	sked.
Spot				1300	a	1350
May	. 100	1310	1310	1310	a	
June				1292	a	1310
July		1295				
Aug		1295				
Sept	. 5700	1274	1247	1250	a	1247
Oct	. 1900	1194	1155	1160	a	
Nov						
Dec				1040	a	1075
Total sales	, inch	ading	swit	ches.	1	7,800
bbls. P. Crud	e S. E	. 12c	asked	l		

Thursday, April 29, 1926.

												High.	Low.	B1:4.	A	skeu.	
												-Ra	nge-	-CI	OS	ing—	
												1315					
July		۰		۰		0	۰			٠	0	1281	1260	1260	a	1265	
Aug.														1260	a	1270	
Sept.			۰									1262	1237	1242	a	1244	
Oct.												1179	1155	1159	a	1161	
Nov.								0	9					1071	a	1080	
Dec.	 				۰			٠				1070	1070	1050	a	1070	

SEE PAGE 39 FOR LATER MARKETS.

COCONUT OIL-A good business developed the latter part of last week with sales estimated from the coast as high as 10,000 tons, mostly to the edible trade, the results of the decline in prices. Soap makers continued to display very little interest in the market, but any further strength in tallow might bring about a better inquiry from that direction. The undertone of the market, however,

was no more than steady at the lower levels. Offerings were moderate, while Copra was firmer with f.m. straights quoted £29 10s per ton.

At New York Ceylon barrels quoted 104@11c; edible, 13@13¼c; crude tanks N. Y., 95%@97%c; tanks Pacific coast, 9@ 9½c for shipment.

SOYA BEAN OIL—Demand continues rather quiet, but offerings are limited and the undertone is very steady, partly due to light spot stocks and owing to the firmness in cottonseed oil. At New York the market was more or less nominal with spot barrels held at 12½c while at the Pacific coast spot quoted at 10½c for crude tanks and futures held at 10½c.

CORN OIL-The market was decidedly firmer with lighter offerings some im-provement in demand following the strength in crude cottonoil with corn oil quoted at 11c for crude f.o.b. mills.

PALM OIL-The market was easier with a slight demand and some increase in offerings, together with indifference on the part of consumers. Spot offerings continue rather moderate, and there is a

disposition to go slow in pressing offerings owing to the steadier tallow market.

At New York spot Nigre quoted at 8½c; shipment at 7½c; Lagos spot at 8¾c; shipment, 8¾c.

PALM KERNEL OIL-A tone was in evidence with stocks light and some sales reported of barrels to arrive at 10½c. Arrivals this week were rather large at 738 tons on order. At New York spot casks quoted at 9½c; barrels at 10½c; shipment casks at 10/10 and barrels at 101/2c.

PEANUT OIL-Market nominal. SESAME OIL-Market nominal.

COTTONSEED OIL—Demand fair, offerings tightly held owing to the strength in futures and crude, refined barrels New York quoted 131/4@131/2c; southeast and Valley crude, 12c asked; Texas, nominal.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.) New York, April 27, 1926.-Latest quotations on chemicals and soapmakers' supplies:

Seventy-six per cent caustic soda, \$3.76 @3.91 per cwt.; 98 per cent powdered caustic soda, \$4.16@4.56 per cwt.; 58 per cent carbonate of soda, \$2.04@2.44 per cwt;

Lagos palm oil in casks of 1,600 lbs., 9½c lb.; olive oil foots, 8½@9c lb.; East India Cochin cocoanut oil, 16c lb.; Cochin

India Cochin cocoanut oil, 16c lb.; Cochin grade cocoanut oil, domestic, 123/c lb.; Ceylon grade cocoanut oil, 113/c lb.
Prime summer yellow cottonseed oil, 14½c lb.; prime winter salad oil, 15c lb.; raw linseed oil, 10.6@11c lb.
Extra tallow, f.o.b. seller's plant, 8c lb.; dynamite glycerine, nom., 22@22½c lb.; chemically pure glycerine, nom., 23½c lb.; saponified glycerine, nom., 15½c lb.; crude soap glycerine, nom., 15c lb.; prime packers grease, nom., 7½c lb.

MARCH MARGARINE EXPORTS.

Exports of margarine from the United States during March, 1926, amounted to 379,064 lbs., compared to 134,659 lbs. in March, 1925, according to the U.S. Bureau of Agricultural Economics. For the first three months of 1926, 1,107,254 lbs. of margarine were exported from the United States, against 5,325,729 lbs. in the same period last year.

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York, April 1 to April 28, none.

The Procter & Gamble Co. COTTONSEED

Puritan, Winter Pressed Salad Oil

White Clover Cooking Oil Marigold Cooking Oil Jersey Butter Oil

Summer Yellow
Moonstar Cocoanut Oll
P&G Special (Hardened) Occoanut Oll

| P&G Special (Hardened) Occoanut Oll
| Port Ivorx, N. Y. General Offices:
| Port Ivorx, N. Y. KANSAS CITY, KAN. CINCINNATI, OHIO MACON, GA. DALLAS, TEXAS Cable Address: "Proctar" HAMILTON, CANADA

26.

ted iks @

he rk th

or

lly mhe

oil

er se

gs a r-

at

d

re

Why Tie Up Capital?

Is your capital working in your business or tied up in a fuel supply?

Your local gas company will supply fuel as you need it. You don't pay for gas till after it is used.

There are no tie-ups, or traffic delays in the delivery of gas—a dependable supply always available at the burner.

The manifold advantages and economies of gas as a factory fuel are explained in our new book, "Gas—The Ideal Factory Fuel".

Write for your copy today—no charge.

American Gas Association
342 Madison Avenue :: New York City



Four Advantages of Gas

Dependable any time, any place, any

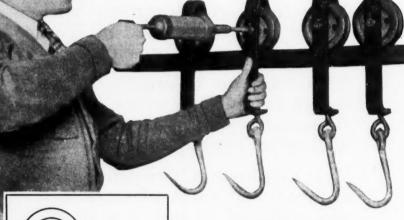
any time, any place, any quantity.

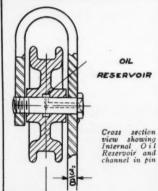
Controllable—
exact temperatures, automatically controlled.

Economical lowest final cost per unit of production.

Clean—
comfortable factory
working conditions.

YOU CAN DO IT BETTER WITH GAS





Mr. Wilson was awarded a prize for the invention of this Improved Trolley by the Institute of American Meat Packers in their 1925 contest to stimulate inventive genius.

Rolls Freely Saves Labor and Power Doubles the Life

Here is a trolley that is a real contribution to the packing industry.

The trolleys are standard, the improvement consisting in the special Wilson hardened steel pins which are drilled so that hard oil is forced, by an oil gun, into the center of bearings. Grooves are provided in center of wheels to furnish oil storage which seeps into bearings as required. Trolleys of this type in use for six months without regreasing, when taken out for inspection, were well lubricated and showed no trace of wear.

The Wilson Improved Traveler is not only being used for hog and beef trolleys but for practically all trolley requirements of the meat packing industry. It is equally serviceable when used on smoke house cages, etc. Its construction, the steel bearing pin with constant lubrication, makes it last longer than ordinary trolleys—this in addition to its many other advantages.

Write for Complete Information and Prices

We Are Exclusive Manufacturers and Sales Agents for the Wilson Improved Traveler

THE ALLBRIGHT-NELL CO.

5323 So. Western Boulevard, Chicago, Ill.

Western Office: E. D. Skinner, 1731 W. 43rd Place, Los Angeles, Calif.

ANC()

Everything in

Packing House Equipment

Walti, Schilling & Campany Wholesale and Retail Butchers Teledona 534-535

Santa Cruz, California March 30th, 1926.

The Allbright-Well Co. E. D. Skinner, Western Representative 1731 West 43rd Place Los Angeles, California

Dear Sire

The Laabs Sanitary Rendering System which you installed for us has been in constant operation now for about two months. It has given perfect satisfaction from the very start and the results we are getting even surpass the promises you made us when we bought the equipment.

There are no obnoxious odors whatsoever and our plant is now clean and sanitary throughout.

We handle all of the inedible material from four hundred cattle, five hundred sheep and six hundred hundred per month through our Lasbs Gooker and Hiller Press, and one man runs this entire equipment. We can produce a much better tallow than with our former wet rendering system which brings us one cent more per pound than we used to get on account of the reduction in free fatty acids

We figure that the return from our tallow alone pays for all of our operating expenses and the oracklings produced represent clear profit. These cracklings run very high in protein and last month we received \$480.00 for them.

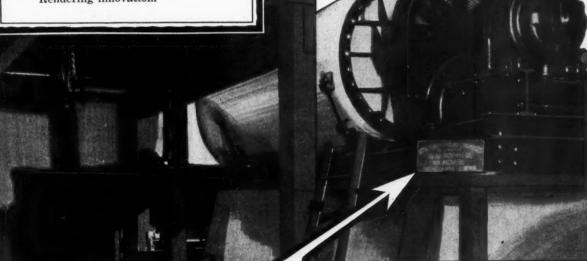
If you have any prospective buyers of the Laabs Process who would like to have additional information we would be very glad to show them our plant in operation or to answer any questions they may have.

Yours very truly, walti-schilling & co.,

THIS LETTER
Is Proof!

THAT Laabs does the job! Every installation is a testimonial of the superiority of the Laabs cooker. Everyuser is getting a product of high quality, and is realizing a larger net return on the products of his Rendering department.

Write for complete information regarding this wonderful Rendering innovation.

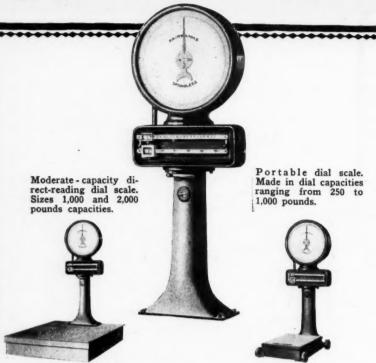


PRW/R

Licensed Under Laabs Rendering Process by

THE ALLBRIGHT-NELL CO.

5323 So. Western Boulevard, Chicago, Ill. Western Office: E. D. Skinner, 1731 W. 43rd Place, Los Angeles, Calif.



Speeded-up weighing

Fairbanks Dial Scales give you the advantages of high speed weighing—without sacrifice of accuracy. For Fairbanks accuracy is inbuilt—the result of fine scale construction perfected during nearly a hundred years of scale building experience.

These scales give direct readings to the full capacity of the dial—without requiring any mental calculations. Inexperienced weighmen can read at a glance. Errors due to the human element are eliminated. Maintenance is unusually low because the Fairbanks Scales stay accurate despite many years of hard usage.

Practically every type of weighing can be handled on one of the many types of Fairbanks Dial Scales and at a saving of time and labor. Fairbanks engineers will be glad to suggest the most efficient weighing apparatus for your needs. Forty branch offices with service stations at your service.

FAIRBANKS

The Easiest Reading

DIAL SCALES

New York Broome and Lafayette Sts. Chicago 900 S. Wabash Ave.

And forty principal cities in the United States.

Preferred the



World Over

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending April 24, 1926:

CATTLE.

Week ending Apr. 24	Prev.	Cor. week, 1925.
Chicago	7 26,207 7 22,625	26,732 $23,123$
Omaha 21,33	5 19,604	16,463
East St. Louis		16,968
		8,670
Sioux City 9,82 Cudahy 1,03		6,988
Fort Worth		871 7.362
Philadelphia		2,439
Indianapolis 4.76		2,210
Boston 1,69		1,726
New York and Jersey City 10,80		11,031
Oklahoma City 3,02		3,929
Total	3 124,726	128,512
HOGS.		
Chicago 79,80	0 89,800	102,500
Kansas City 23,57		21,178
Omaha 33,46		47,528
East St. Louis 27,20		27,508
St. Joseph 17,35		13,691
Sioux City 28,22	5 25,486	41,316
Cudahy 8,21	8 7,745	7,523
Fort Worth 3,45	4 3,691	4,444
Philadelphia 20,59		18,605
Indianapolis	6 18,348	15,296
Boston 11,01		11,817
New York and Jersey City 43,65		48,031
Oklahoma City 4,17	3 3,210	5,357
Total324,07	0 329,863	364,794
SHEEP.		
Chicago 37,81	4 48,654	58,997
Kansas Clty 23,05		24,821
Omaha 31,87		29,605
East St. Louis 5,40		3,518
St. Joseph 14,73		19,070
Sioux City 4,11		3,846
Cudahy 36		271
Fort Worth 4,83		1,605
Philadelphia 5,74		5,193
Indianapolis 17		331
Boston 4,54	8 5,636	5,100
New York and Jersey City 46,43		40,212
Oklahoma City	. 4	60
Total179,09	0 200,926	192,629

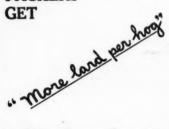
BOSTON MEAT SUPPLIES.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending April 24, 1926, with comparisons:

Western	dressed	meats:	Week ending Apr. 27.	Prev. week.	Cor. week, 1925.
Steers.	carcasse	8	2,270	2,527	2,409
Cows.	carcasses		1,504	1,904	1,073
Bulls.	carcasses		35	57	42
Veals.	carcasses		1,678	1,382	1,654
Lambs.	carcasse	8	10,687	15,460	13,804
	. carcass			313	307
Pork,	lbs		367,843	435,780	528,193
Local sla	nughters:				
Cattle			1,695	1,828	1,726
Calves			3,139	3,084	3,266
Hogs			11,013	8,887	11,817
Sheep			4,548	5,636	5,100
-					

Do you know what to do—and what not to do—in killing and dressing a steer? Ask THE BLUE BOOK, the "Packer's Encyclopedia."





By Using Bannon Separators in the Rendering Plant

The BANNON COMPANY
32 Illinois St. BUFFALO, N.Y.

12

THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Hog products firmer the latter part of the week due to buying by cash interests, moderate hog receipts and covering on expectations of only a small increase in the Chicago stock statement. Cash trade generally reported as moderate.

Cottonseed Oil.

Cottonseed oil has been backing and filling the latter part of the week, but the undertone is strong. Offering readily absorbed; trade talking much higher prices. Cash business fairly good. Pacific Coast buying winter oil. Southeast and Valley crude, 11½c bid; Texas sold 11¼c high rate points.

Quotations on cottonseed oil at Friday noon were: May, \$13.00@13.25; June, \$13.00@13.20; July, \$12.71@12.75; August, \$12.68@12.80; September, \$12.55@12.65; October, \$11.75@11.85; November, \$10.90; December, \$10.65@10.85.

Tallow.

Tallow, extra, 81/4c.

Oleo Oil and Stearine.

Stearine, oleo, 12c nominal.

Hull Oil Market.

Hull, England, April 30, 1926.—(By Cable.)—Refined cottonseed oil, 39s 6d; crude cottonseed oil, 35s 9d.

FRIDAY'S GENERAL MARKETS.

New York, April 30, 1926.—Spot lard at New York: prime western \$15.20@15.30; middle western, \$15.05@15.15; city, \$14.75; refined continent, \$15.50; South American, \$16.25; Brazil kegs, \$17.25; compound, \$15.00@15.25.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to April 30, 1926, show exports from that country were as follows: To England 82,727 quarters; to continent, 39,442 quarters; others, none.

Exports for the previous week were: To England, 84,582 quarters; to the continent, 48,852 quarters; others, none.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending April 22, 1926, with comparisons:

BUTCHER STEERS.

1,000-1,200 lb	8.	
Week ended Apr. 22.	Previous week.	Same week, 1925.
Toronto \$ 7.80 Montreal (W) 7.85 Montreal (E) 7.85 Winnipeg 7.00 Calgary Calgary 6.35 Edmonton 6.25	\$ 8.00 7.75 7.75 6.50 6.35 6.50	\$ 8.25 8.00 8.00 7.50 7.50 7.50
VEAL CALVE	es.	
Week ended Apr. 22.	Previous week.	Same week, 1925.
Toronto \$13.00 Montreal (W) 10.00 Montreal (E) 10.00 Winnipeg 10.50 Calgary 10.00 Edmonton 10.00	\$13.00 7.50 7.50 11.00 8.00 10.00	\$12.50 7.50 7.50 12.00 9.25 9.00
SELECT BACON	HOGS.	
Week ended Apr. 22.	Previous week.	Same week, 1925.
Toronto \$15.63 Montreal (W) 14.75 Montreal (E) 14.475 Winnipeg 14.57 Calgary 14.85 Edmonton 14.30	\$15.36 14.50 14.50 14.68 14.85 14.57	\$14.92 14.00 14.00 13.47 12.92 13.20
GOOD LAME	s.	
Week ended Apr. 22.	Previous week.	Same week, 1925.
Toronto \$14.90 Montreal (W) *12.00 Montreal (E) *12.00 Winnipeg 13.00 Calgary 11.50 Edmonton 10.50 *Spring Lambs, per head.	\$15.00 *14.00 *14.00 12.50 11.25	\$15.50 *11.00 *11.00 13.50 12.50 13.50

BRITISH PROVISION CABLE.

(Special Cable to The National Provisioner.

· Liverpool, April 30, 1926.

Provision market quiet with signs of improvement. There has been considerable buying of A. C. hams for prompt and deferred shipment at a substantial advance in price. Buyers here having some difficulty in securing their full requirements as some American packers are unable to quote light averages for May shipment.

Sales are reported of A. C. hams totalling more than 1,000 boxes, and bids submitted for further quantities.

Consigned stocks of American product moving into trade channels quite freely; spot prices ruling steady to strong, with some advances.

Lard trade fairly active, demand appearing to be somewhat broader.

Today's prices are as follows: Shoulders, square, 90s; picnics, 83s; hams, long cut, 122s; American cut, 124s; bacon, Cumberland cut, 108s; short backs, 107s; belies, clear, 94s; Wiltshires, 104s; Canadian, 114s; spot lard, 74s.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending April 24, 1926, with comparisons, as follows:

West, dressed meats:	ending Apr. 24.	Prev. week.	week 1928
Steers, carcasses	7,888	8,9151/2	8,8143
Cows, carcasses	770	893	965
Bulls, carcasses	87	65	77
Veals, carcasses	13,564	12,673	15,149
Hogs and pigs			585
Lambs, carcasses.	24,274	24,813	25,821
Mutton, carcasses.	3,310	2,363	3,614
Beef cuts, lbs	228,430	307,500	119,237
Pork cuts, lbs	1,072,220	809,821	1,028,771
Local slaughters:			
Cattle	10,805	10,294	11,031
Calves	18,246	18,917	19,311
Hogs	43,658	46,341	48,031
Sheep	46,436	47,382	40,212

Short Form Hog Test

Do you know each day how your hogs "cut out"?

Do you know how to figure all operating charges and expenses so as to get at your cutting profit or loss per day per cwt.?

THE NATIONAL PROVISIONER'S revised Short Form Hog Test enables you to keep track of this each day.

If you want a supply of these test forms for daily figuring fill out the following and mail it at

The National Provisioner.

Old Colony Bldg., Chicago.

Please send me copies of the Short Form Hog Test for daily figuring.

City Single copies, 2c; 25 or more, 1c each; quantities, at cost.

RECEIPTS AT CENTERS.

SATURDAY, APRIL 24, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	. 500	4.000	2,000
Kansas City	. 200	2.000	
Omaha		5,500	500
St. Louis	300	6,000	100
St. Joseph		2,000	3,500
Sioux City	. 200	5,000	600
St. Paul		1,200	100
Oklahoma City	200	300	
Fort Worth	. 1.000	200	****
Milwaukee		100	
Denver		500	7.400
Louisville		500	
Wichita	500	1.000	100
Indianapolis	200	4,500	100
Pittsburgh	200	1,000	
Cincinnati	100	1.900	100
Buffalo		1,500	800
Cleveland		1.000	500
Nashville, Tenn		400	
Toronto		100	

MONDAY, APRIL 26, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	.29,000	83.000	18,000
Kansas City		12,000	8,000
Omaha	. 8,500	11,000	5,500
St. Louis	. 5,800	16,500	1,000
St. Joseph	. 3,000	3,500	9,000
Sioux City	. 4,000	7,000	1,400
St. Paul	. 3,700	10,000	100
Oklahoma City	. 900	800	
Fort Worth	. 4,700	1,700	2,500
Milwaukee	200	400	100
Denver	. 2,900	2,700	4,700
Louisville	. 1,000	1,400	300
Wichita	. 1.300	2,400	100
Indianapolis	. 1,400	5,000	200
Pittsburgh	. 1,000	5,000	3,300
Cincinnati	. 1,500	6,000	
Buffalo		8,500	9,000
Cleveland	. 1,200	4,500	2,500
Nashville, Tenn	. 200	1,100	
Toronto	. 1,200	1,500	300

TUESDAY, APRIL 27, 1926.

C	attle.	Hogs.	Sheep.
Chicago1	1.000	25,000	20,000
	9,000	9,000	6,000
Omaha	9,000	10,000	7.000
St. Louis	7,000	16,000	800
St. Joseph	2,500	4,000	4,000
Sioux City	3,500	8,500	100
St. Paul	3,000	9,500	100
	1,000	600	
Fort Worth	2,000	500	300
Milwaukee	800	3,500	300
Denver	500	2,500	5,600
Louisville	200	1,000	200
Wichita	800	2,400	100
Indianapolis	2,000	7,500	200
Pittsburgh	100	1,000	800
Cincinnati	400	2,900	200
Buffalo	300	1,500	1,200
Cleveland	200	2,000	1,000
Nashville, Tenn	100	800	
Toronto	2,600	800	100

WEDNESDAY, APRIL 28, 1926.

Cattle.	Hogs.	Sheep.
Chicago	14.000	18,000
Kansas City 8,000	11,000	8,000
Omaha 9,000	8,500	9,000
St. Louis 4,800	14,000	800
St. Joseph 2,300	4,500	1,500
Sioux City 4,000	8,000	200
St. Paul 3,900	16,000	500
Oklahoma City 700	1,400	
Fort Worth 3,200	300	500
Milwaukee 300	1,500	100
Denver 1,100	1,400	8,500
Louisville 100	800	200
Wichita 1,000	1,000	200
Indianapólis	6,000	200
Pittsburgh 100	1,000	990
Cincinnati 500	4,000	300
Buffalo 400	1,500	1,000
Cleveland	2,500	1,000
Nashville, Tenn 100	600	
Toronto 800	2,000	100

THURSDAY, APRIL 29, 1926.

Cattle.	Hogs.	Sheep.
Chicago12,000	19,000	15,000
Kansas City 2,300	5,000	7,000
Omaha 5,500	11,000	7,000
St. Louis 2,500	9,500	800
St. Joseph	3,500	4,500
Sioux Cfty 2,500	8,500	1.500
St. Paul 2,700	8,000	500
Oklahoma City 1,000	800	
Fort Worth	1,000	2,300
Milwaukee 500	2,500	100
Denver 1,600	2,200	9,800
Wichita 300	1,000	100
Indianapolis 1,000	5,000	100
Pittsburgh	1,800	1,000
Cincinnati 700	4,700	400
Buffalo 100	1,000	806
Cleveland 300	2,500	100

FRIDAY, APRIL 30, 1926.

														C	attle.	Hogs.	Sheep.
Chicago				 				 							3,000	16,000	12,000
Kansas	Cit	y		 	٠							٠			3,000	4,000	5,000
Omaha		٠.		 				 							2,000	13,500	5,000
St. Lou	is .										i		i		800.	9,000	250
St. Jose	nh							 							500	2.500	2,500
Sioux C															1.500	10,500	500
St. Pau															2,000	8,000	100
Oklahon																1,000	
Fort W	ort	h				ì					Ĭ		Ī	Ĭ	2.200	200	1,500
Milwank	99	9												Ī	200	600	100
Denver																700	6,900
Wichita															300	1.200	100
Indiana	oolle										ľ		Ī	Ī	1.000	7,000	100
Pittsbu	gh	٠.	Č			i	ì						Ĭ		-,000	2,000	1.200
Cincinn																4,700	950
Buffalo																8,200	5,000
Chamalan								- 1	0 1	 			,	•	200	9 500	1 500

CATTLE



HOGS

CALVES

SHEEP

WE RESPECTFULLY SOLICIT YOUR PATRONAGE WRITE - TELEGRAPH - TELEPHONE LIVE STOCK BUYING OFFICES

CHICAGO Kennett, Murray & Co. W. M. Burrows, Mgr. CENCENNATI

Lennett, Colina & Co. J. A. Wehinger, Mgr. DETROIT

EAST ST. LOUIS

Kennett, Murray & Colina P. B. Stewart, Mgr. Hennett, Sparks & Co. H. L. Sparks, Mgr.

INDIANAPOLIS
Kennett, Whiting, McMurray & Co.
E. B. Whiting L. H. McMurray
C. J. Renard LAFAYETTE

Kennett, Murray & Co. D. L. Heath, Mgr. LOUISVILLE P. C. Kennett & Son E. N. Oyler, Jr., Mgr.

MONTGOMERY

NASHVILLE
cannett, Marray & Co.
G. W. Hicks, Mgr.
OMAHA
cannett, Murray & Co.
B. J. Colina, Mgr.
SIOUX CITY
mett, Murray & Brown
J. T. Brown, Jr., Mgr.
SIOUX FALLS
mett, Murray & Brown
T. Brown, Jr., Mgr.
TOLEDO
cannett, Murray & Co.

Kennett, Murray & Co. F. L. Murray, Mgr.

W. L. Kennett, Louisville, Ky. F. L. Murray, Nashville, Tenn. C. B. Heinemann, Service Manager, Chicago

Order Buyers of Live Stock

Potts—Watkins—Walker

National Stock Yards, Ill. Stock Yards, Kansas City, Mo.
Reference: National Stock Yards, National Bank

We Buy 'Em Right! A Trial is Convincing! Write-'Phone-Wire

Murphy Bros. & Company

Telephone Yards 0184

Exclusively Hog Order Buyers

Union Stock Yards CHICAGO

A. H. Petherbridge ORDER BUYER

Hogs and Stock Pigs

Denver and Outside Points

California's Nearest Point of Supply

UNION STOCK YARDS DENVER, COLO.

Office Ph. Main 6022 Res Ph. Franklin 1255

Schwartz-Feaman-Nolan Co.

Kansas City Stock Yards

Offer

their personal services in buying

Cattle or Hogs

en erder for particular Packers

Bangs, Berry & Terry

Order Buyers

Hogs, Cattle and Feeding Pigs

Union Stock Yards, South St. Paul, Minn.

Reference Stock Yards National Bank Any Bank in Twin Cities

Write or wire us

J. W. Murphy Co. Order Buyers Hogs Only

Utility and Cross Cyphers Reference any Omaha Bank Union Stock Yards,

Omaha, Nebr.

EMIL KOHN, Inc. Office and Warehouse: 407 East 31st Street NEW YORK, N. Y. Caledonia 0118-0124

us a small Consignment and see much better you car do. Results Calfskins

SIOUX CITY.

(Special Letter to The National Provisioner.) Sioux City, Ia., April 28, 1926.

CATTLE-While receipts of cattle continue to run seasonably liberal, the market developed better tone today than on any day of the week, with prices generally steady to strong. The half week total of 11,200 is around 1,700 more than were here for the same time of last week.

Best steers here today were found in some big 1,650-lb. averages that sold at \$9.35—and it should be noted that only prime beef of such weight can get close to the top.

There were a few yearlings and handy weights at \$9.25, but bulk of steers sold at range of \$8.00@9.00.

Fat cows, \$5.50@7.00 for bulk; heifers, \$6.50@8.00; a few prime corn feds higher. Canners, \$3.50@4.50; yeals around \$10.00

HOGS—Receipts of hogs were 8,000. The market ruled active and 15@25c higher. The best light weights sold at The market ruled active and 1500050 higher. The best light weights sold at \$12.85, and bulk of light weights, \$12.6000 12.75; light butchers, \$12.400(12.60; medium weights, \$12.550(12.50); extreme heavy weights, \$11.7500(12.00); sows, \$10.2500(11.00); pigs, \$13.5000(14.50). Total hogs for the half week, 23,000.

SHEEP-Sheep receipts very light and the market 25c lower with top lambs in the fleece, \$15.25; shorn, \$13.25; some springers sold at \$17.00.

ST. JOSEPH.
(Special Letter to The National Provisioner.) So. St. Joseph, Mo., April 27, 1926.

CATTLE-Cattle receipts for two days around 5,800 compared with 6,797 same days last week. Beef steers and yearlings made up bulk of the supply and quality fair to good.

Best steers averaging 1,058@1,330 lbs. topped at \$9.50, other good kinds sold up to \$9.40, and bulk of sales ranged \$8.50@9.25. Colorados sold \$8.00@9.15. Best mixed yearlings sold at \$9.40, with most sales \$8.50@9.00. Butcher stock shows no

Choice cows reached \$7.50, most sales ranged \$5.00@6.75, with canners and cutters \$3.50@4.50. Heifers sold largely \$3.50@4.50. Heifers sold largely \$7.00@8.50, good kinds being very scarce.

Bulls mostly \$5.25@6.00, choice grades up to \$6.50. Calves unchanged, top veals

HOGS-Hog receipts for two days

around 7,700 against 8,758 a week ago. Market uneven and lower on both days. Today's top on lights, \$12.90; lightlights up to \$13.00, and bulk of sales \$11.85 @12.60. Throwout packing sows \$10.25@

10.75

10.75.

SHEEP—Sheep receipts around 13,000 for the week to date, and about 4,500 of these were direct to killers and local feed lots. Lambs steady to 15c lower for the week, today's top \$15.10, others down to \$14.50. Clips \$13.25@13.50, few springers up to \$16.50.

Four Competent Hog Buyers to Serve

Particular Packers

E. K. Corrigan

Exclusive Hog Order Buyer South St. Joseph, Mo.

In the center of the corn belt district

6.

n-

ar-

on

lly

of

re

in

at

se

S.

00

0

 \widehat{a}

d

n

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.) Chicago, Apr. 29, 1926.

CATTLE-Receipts excessive, runs during first four days calendar week 191,-000, third largest of year and harking back to early in January; largely a steer run, yearlings much more numerous than any time so far this season; sharp declines early in the week partly regained on heavies, latter closing 10@15c lower. Yearlings mostly 25@40c lower, largely \$8.50@9.50.

Trade early in week with quota of long fed steers eligible to exceed \$10.00 limited to a very small proportion of steer run; high dressing, long fed bullocks scaling 1,729 lbs. \$10.10 early in the week when

1,729 lbs. \$10.10 early in the week when load after load of long fed Nebraskas turned at \$9.50@9.75; shippers paid upward to \$10.40 on the week-end comeback on weighty steers, these being "ripe" 1,420 lb. averages fed over six months.

Best yearlings during week in absence of strictly choice kinds \$10.00; yearling heifers 25@50c lower, better grades fat cows and heavy heifers sharing downturn; best light heifers \$9.50, similar kinds having sold upward to \$10.00 and better on recent runaway market for yearling recent runaway market for yearling heifers.

Broad demand continued for low priced cows, and canners and cutters, these being scarce and closing firm; cutter cows sold upward to \$5.25 and most canners \$4.50@ 4.75, only light kinds going below \$4.50; bologna bulls 25c higher, weighty bolognas remaining scarce and selling freely at \$6.75@7.00 as the week closed, prices being bishest in wars. Volcas stockt to at \$0.75@7.00 as the week closed, prices being highest in years. Vealers steady to 25c lower, light calves to packers closing on \$8.50@9.25 levels mostly; outsiders paid \$10.50@11.50 and upward to \$12.00 for hand-picked 150 to 175 lb. averages.

HOGS—Irregular readjustments in

HOGS—Irregular readjustments in swine values generally tended to narrow some of the extremely wide spread that has prevailed throughout an abnormal winter and spring season. Medium and has prevailed throughout an abnormal winter and spring season. Medium and heavy weight butchers, as well as packing sows, scored more or less sharp gains, while lighterweight prices displayed a dipping tendency as shipping orders fell below last week. Weightier kinds ranged up to levels on a par with the best selling

for the current year.

Butchers scaling more than 200 lbs. ruled 25@40c higher than a week ago, the full gains accruing to descriptions weighing in excess of 300 lbs, which have been ing in excess of 300 lbs, which have been sharply discounted in recent months. At the same time packing sows scored 15@ 30c upturns. Light weights and light lights finished 25@35c lower than last Thursday and slaughter pigs suffered a 10@25c setback. At current schedules best 250 lb. butchers were quotable at \$12.85, select 200 lb. binds and \$14.0 and choice 170.

batchers were quotable at \$12.85, select 200 lb. kinds made \$13.40, and choice 170 lb. averages ranged up to \$13.75. SHEEP—With more liberal offerings big killers sought to reduce prices, when compared with the extreme high spots reached last week, but it was on late sessions before material declines could be effected. The closing session was very draggy, with wooled lambs sharing the greater portion of the 25@50c decline. With a very limited proportion of the late supply going to shippers and small killers, big packers purchased the bulk of the wooled lambs on the close at \$15.00@15.25, with bulk of shorn kinds at \$13.75@14.00. Heavy shorn lambs sold at \$13.50 and below.

\$13.50 and below.

California spring lambs averaging 70 lbs. found a ready sale at \$17.10, when well sorted, with 75 lb. kinds going at \$16.50 without sort. Sheep and yearlings were uneven, and under a very light sup-

ply sold strong to 50c higher, choice light ewes in the wool making \$10.50 and shorn kinds \$9.50 downward.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.) Omaha, Nebr., Apr. 29, 1926.

CATTLE-An unusually broad demand for fed steers and yearlings for outside orders was largely responsible for the market holding on just about a steady basis for the week. Improvement in demand from all quarters featured the week's trade and the heavy runs were well absorbed. There were a number of loads of practically all weights which earned \$9.35@9.50, and choice medium weights and weighty steers established the week's top price of \$9.65. Heifers are little changed for the week, while cows show upturns of 15@25c; bulls

advanced 25@40c, and vealers \$1.00@1.50.
HOGS—A broad shipping demand under moderate supplies proved the main under moderate supplies proved the main bullish factor in the outlet for local supplies and prices for all classes of hogs worked higher for the week. Compared with a week ago: light hogs show a 15@ 25c upturn while butchers and packing grades reflect a 25@40c advance.

Current bulk 160-220 lb. averages range \$12.75@13.00; top, \$13.15 on 160 lbs. up. Bulk 220-270 lb. butchers range \$12.50@ 12.75, with 300 lb. butchers down to \$12.05 and extreme heavies on down to \$12.00.

and extreme heavies on down to \$12.00; packing sows largely \$10.75@11.50; stags \$10.00 down.

SHEEP—Fat wooled lambs show a 15 @25c reduction from a week ago, while shorn lambs are around 25c higher. @25c reduction from a week ago, while shorn lambs are around 25c higher. Thursday's bulk fed wooled lambs \$14.75 @15.00; top, \$15.35; shorn lambs \$13.25@ 13.75; fat sheep are strong to 25c higher for the period; wooled ewes upward to \$10.00; shorn ewes upward to \$8.50.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.) Kansas City, Apr. 29, 1926.

CATTLE-Trade in fed steers and yearlings ruled uneven and closing levels are steady to 15c lower than last Thursday. Light weight mixed steers and heifers were plentiful and prices are weak to 25c off. Desirable yearlings scaling 812 pounds sold up to \$9.85; the week's top and best heavy steers made \$9.40. Bulk of the fed offerings cleared from \$8.25@

Texas grass steers mostly in the quarantine division sold from \$6.50@7.20 and were quoted steady. Fat she stock was scarce and closing prices are strong while canners and cutters advanced 10@ 15c for the week. Bulls are 15@25c higher, and veals are fully 50c higher with top at \$10.00.

HOGS-Closing prices on hogs for the week are very uneven ranging from 25c higher on strong weight offerings to as much as 25c lower on underweights. Shipping orders have been somewhat limited for the lighterweight selections. Consequently, prices were shaded to some extent. On the other hand, big packers have been liberal buyers of all weights

have been liberal buyers of all weights and the more desirable grades scaling 200 lbs. and up are selling 10@25c higher than last Thursday. Packing sows held steady. SHEEP—Prices of wooled lambs were lowered 25 to 35c during the past week while spring lambs ruled weak to 25c off. Best Colorado lambs in the fleece sold at \$15.25, with the bulk at \$14.50@15.15. Choice Arizona and Colorado spring lambs reached \$16.50, with others at \$16.00@16.50. Shorn lambs \$13.25@13.40.

Aged sheep closed at 10@15c lower rates. Wooled ewes ranged from \$8.00@9.00 and clippers sold at \$7.50@8.15. Texas shorn wethers sold largely at \$9.00.

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, April 29, 1926, as reported to The NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting			OWATTA	KANSAS CITY	ST. PAUL.
pigs excluded):	CHICAGO.	E. ST. LOUIS			
	¥13.75	\$13.85	\$13.15	\$13.50 12.00@13.10	\$13.50
BULK OF SALES	12.00 (0.13.20	12.85@13.80	12.15@13.00		12.25@18.25
Hvy. wt. (250-350 lbs.), med-ch	11.90@12.85	12.40@13.05	11.90@12.65	11.75@12.70	12.00@12.50
Med. wt. (200-250 lbs.), med-ch	12.50@13.40	12,75@13.50	12.40@12.90	12.25@13.05	12.35@13.00
Lt. wt. (160-200 lbs.), com-ch	12.60@13.75	13.15@13.75	12.70@13.15	12.65@13.40	13.00@13.50
Lt. lt. (130-160 lbs.), com-ch	12.75@13.75	13.50@13.85	12.75@13.15	13.00@13.50	13.25@13.50
Packing sows, smooth and rough	10.90@11.40	10.85@11.50	10.50@11.50	10.25@11.10	10.00@10.50
Sightr. pigs (130 lbs. down), med-ch	13.25@14.00	13.50@13.85	40.00.000.00	13.50@14.00	13.75@14.75
Av. cost and wt., Wed. (pigs excluded)	12.68-240 lb.	12.65-228 lb.	12.26-266 lb.	12.38-249 lb.	********
Slaughter Cattle and Calves: STEERS (1,500 LBS, UP):					
Good-ch.	9.50@10.40		8.50@ 9.65	8.60@ 9.75	
STEERS (1,100-1,500 LBS):	9.85@10.50	9.75@10.50	9.15@ 9.75	9.25@ 9.90	
Choice		9.15@ 9.75	8.35@ 9.25	8.50@ 9.25	8.50@ 9.50
Good		8.15@ 9.15	7.75@ 8.50	7.75@ 8.50	7.75@ 8.50
Medium		6.75@ 8.15	6.25@ 7.75	6.25@ 7.75	6.00@ 7.75
Common	1.000	0.1048 0.10	0.2000 1.10	0.200 1.10	0.000
STEERS (1,100 LBS. DOWN):		0.0101010	0.050 0.00	0.05030.00	
Choice	9.75@10.50	9.85@10.50	9.25@ 9.90	9.25@10.00	0.000 0.50
Good		9.15@ 9.85	8.50@ 9.40	8.50@ 9.35	8.60@ 9.50
Medium		8.15@ 9.15	7.75@ 8.50	7.75@ 8.50	7.75@ 8.60
Common	6.75@ 8.25	6.50@ 8.15	6.00@ 7.75	6.00@ 7.75	6.00@ 7.75
Canner and cutter	5.25@ 6.75	5.25@ 6.50	4.65@ 6.00	4.75@ 6.00	4.00@ 6.00
LT. YRLG. STEERS AND HEIFERS: Good to choice (850 lbs. down)	8.50@ 9.90	8.75@10.00	8.25@ 9.60	8.25@ 9.50	8.50@ 9.75
HEIFERS:					
Good-choice (850 lbs. up)	7.25@ 9.65	7.00@ 9.00	6.75@ 9.00	6.65@ 9.00	7.25@ 9.00
Common-med, (all weights)	5.75@ 8.25	5.75@ 7.75	5.25@ 7.85	5.25@ 7.75	5.25@ 7.50
	orredge oran				
Good to choice	6.65@ 7.85	7.00@ 8.25	6.25@ 7.85	6.40@ 7.75	6.25@ 7.75
Common and medium		5.75@ 7.00	4.85@ 6.25	4.75@ 6.40	4.50@ 6.25
		3.50@ 5.75	3.65@ 4.85	3.60@ 4.75	3.50@ 4.50
Canner and cutter	4.00@ 0.10	0.000 0.10	0.00 W 4.00	0.000 4.10	0100 68 2100
BULLS:	0.0500 # 00	0.050 0.55	0.0560 7.00	6.10@ 6.00	5,90@ 6,50
Good-ch. (beef 1,500 lbs. up)		6.25@ 6.75	6.35@ 7.00	6.40@ 7.00	6.00@ 6.75
Good-ch. (1,500 lbs. down)		6.25@ 7.25	6.35@ 7.25		4.00@ 6.25
Canmed. (canner and bologna)	5.75@ 7.00	4.50@ 6.75	4.90@ 6.65	4.75@ 6.35	4.0000 0.20
CALVES:					
Medium to choice (milk fed. exc.)	6.25@ 8.00	$5.50@\ 7.50$	6.50@ 8.25	6.00@ 8.25	4.50@ 6.50
Cull-common	5.00@ 6.25	$4.00@\ 5.50$	4.00@ 6.50	4.00@ 6.00	3.50@ 4.50
VEALERS:					
Medium to choice	8.00@12.00	6.50@11.50	7.00@10.50	6.50@10.00	6.50@ 9.75
Cull-common		4.00@ 6.50	4.00@ 7.00	4.00@ 6.50	4.50@ 6.50
			,		
Slaughter Sheep and Lambs: Lambs, med. to choice (84 lbs. down).	13 50@15 50	13.25@15.50	14.00@15.35	13.50@15.25	12.75@15.00
Lambs (92 lbs. up)	12 00@15 25	12.25@15.25	12.50@15.00		11.00@12.75
Lambs, cull-com. (all weights)	12 00@13 75	11.50@13.25	12.00@14.00		221000322110
Yearling wethers, medium to choice	11 50@13 50	10.75@13.50	10.50@12.50		
Ewes, common to choice	6.50@10.25	6.00@10.00	6,00@10.00		5.50@10.00
Ewes, common to choice	2 50@ 6 50	2.50@ 6.00	2.00@ 6.00	2.00@ 5.50	2.00@ 5.50

ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.) E. St. Louis, Ill., Apr. 29, 1926.

CATTLE-Despite liberal runs this week beef steers sold comparatively well. Compared week ago: beef steers sold steady to shade higher. Low priced kinds showed the advantage; mixed yearlings and heifers 25@50c lower; fat kinds down the most; choice beef cows steady; others 15@25c higher; canners and cutters 25c higher; bologna bulls strong.

Good and choice shipping vealers steady

to 25c lower.

Tops for week: heifers \$10.10; mixed 1 ops for week: heiters \$10.10; mixed yearlings and yearlings \$10.00; matured steers \$9.60. Bulks for week: beef steers \$7.25@9.25; fat light yearlings and heifers \$9.00@9.75; beef cows \$5.75@7.00; canners \$3.75@4.50.

HOGS—With enlarged supply and spotted shipping description.

spotted shipping demand light hog prices have been set back a notch or two from last Thursday, top, \$13.85 today against \$14.00 same day last week. Majority of sorted light offerings 190 lbs. down brought \$13.65@13.80 today or about 5@

Drought \$13.05@13.80 today or about 5@ 10c lower on an average.

Medium and heavy butchers, on the other hand, have advanced 10@15c. Bulk 190-210 lb. weights \$13.40@13.65 today; 220-230 lbs. \$13.25@13.35; 240-250 lbs. \$13.00@13.15; 250-270 lbs. \$12.85@13.00; heaviest butchers downward to \$12.50 for 350 pounders. Packing sows are fully 25c.

heaviest butchers downward to \$12.50 for 350 pounders. Packing sows are fully 25c higher, bulk around \$11.25.

SHEEP—Fat lamb market active and strong all week with most deals including sales today 15@25c above last Thursday; top clipped lambs \$14.00; bulk better grades \$13.90; medium to good kinds \$13.50@13.75; best woolskins \$15.00, not extra good; fat yearlings \$13.00@13.50; spring lambs mostly \$17.00; wool ewes \$9.50@9.75, shorn \$8.50.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minn. Department of Agriculture.) So. St. Paul, Minn., April 28, 1926.

CATTLE-Continued liberal receipts of fed steers this week brought a 10@25c decline thus far, better grades of fat cows declining in sympathy. All other killing classes were just reversed in form, upturns of 15@25c on canners, cutters and bulls placing these at the high time of the

season.

Best heavy bullocks stopped at \$9.25 for the week, medium and light weight offerings selling at \$9.00 and \$8.75 respectively, bulk of the steer run scoring at \$8.00@ 8.60. A fair sized delegation of low priced steers sold at \$7.25@7.65, these acting as price breakers on better grade fat cows, which at present are selling mainly in the \$7.00@7.50 register, comparable grades of heavy heifers stopping at \$8.00.
Bulk of the fat cows and heifers cleared on a \$4.75@7.50 market, with canners and

cutters at \$4.00@4.25.

Heavy bulls sold upwards to \$6.25 on bolognas and \$6.50 on beef bulls, bulk selling around \$5.75@6.00. Veal calves are

about 50.075c higher than a week ago, bulk today selling at \$9.00.09.25.

HOGS—Hog prices as compared with a week ago are around steady to 25c higher. Desirable 160@180 lb. kinds sold today Desirable 160@180 lb. kinds sold today at \$13.00, with some 130@160 lb. averages to dealers at \$13.25. Bulk of the 190 to around 240 lb. averages cashed at \$12.50@12.75 with heavier butchers at \$12.00@12.25, bulk landing closely around \$12.00. Packing sows sold largely at \$10.00, some good smooth kinds higher. The pig market is 40@75c higher, and at the highest level since September. 1920. The deal

est level since September, 1920. The deal

started out about steady at \$14.65 today but later, some strength developed and prices shot up to \$15.00 on best kinds

SHEEP—Prices on wooled lambs have advanced around 25c since last week, placing good and choice kinds on a \$15.00 basis, while clipped lambs are from 75@ 90c above those of a week ago, some 74 lb. averages cashing at \$13.75@13.90 on reon today's market odd lots of spring lambs that averaged 74 lbs. cashed at \$18.00.

One load of medium clipped lambs sold at \$12.00, feeders taking the cull end at \$10.50. Desirable fat wooled ewes sold at \$9.00@10.00.

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, April 24, 1926, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co	6.933	6.300	10.999
Swift & Co	7.365	6,600	15,755
Morris & Co	4,105	3,100	4,985
Wilson & Co		6,700	6,075
Anglo-Amer. Prov. Co		4,300	
G. H. Hammond Co		3,900	
Libby, McNeill & Libby	974		

Brennan Packing Co., 5,100 hogs: Miller & Hart, 4,400 hogs; Independent Packing Co., 3,900 hogs: Boyd, Lunham & Co., 1,800 hogs; Western Packing & Provision Co., 6,500 hogs; Roberts & Oake, 5,500 hogs; others, 21,700 hogs.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co	2,560	929	5,659	3,630
Cudahy Pkg. Co		674	3,237	4,368
Fowler Pkg. Co				
Morris & Co	2,921	753	3,039	3,425
Swift & Co	3,544	676	4,989	5,974
Wilson & Co	4.024	577	5,525	4,527
Local butchers	986	122	1,125	24
Total	17,715	3,732	23,574	21,948

INDIANAPOLIS. Cattle Column

	Cattle.	OHIVER.	Hogs.	oneep.
Eastern buyers	1.336	3.853	10.133	662
Kingan & Co		783	11.556	80
Armour & Co		56	2,908	17
Indianapolis Abt. Corp.	1.503	323		30
Hilgemeier Bros			996	
Brown Bros	153	28		
Schussler Pkg. Co	. 38	16	257	
Riverview Pkg. Co	. 8	5	165	
Meier Pkg. Co	72	17	215	
Indiana Prov. Co	. 31	28	276	
Art Wabnitz		44		32
Hoosier Abt. Co	. 34			
Bell Pkg. Co	117		352	
Others	473	119	92	27
Total	6,057	5,272	26,950	848

MILWATIKEE

SELLA 1	AUL	C3.854 +		
	Dattle.	Calves.	Hogs.	Sheep
lankinton Pkg. Co	994	8,909	6,316	549
wift & Co., Chgo			2,205	
wift & Co., Harrisbg.	22			
inited Dressed Beef Co., N. Y.	116			
ayton Co.	110		646	
Gumz & Co	2	25	146	
ross, Armour branch	159	3,571		
rmour & Co., Chgo	383			
Y. But. Dressed				
Meat Co	64	* * * *	503	
dudahy Bros. Co	46		903	* * * * *
Butchers	212	422	34	17
raders	118	238	45	1
Total	2,116	13,165	9,895	567

OMAHA.

(Cattle and Calves.	Hogs.	Sheer
Armour & Co	5.643	9,650	6.54
Cudahy Pkg. Co	5.420	8,544	7.01
Dold Pkg. Co		3.973	
Morris & Co	2.636	4.272	5,95
Swift & Co		7.807	12.10
M. Glassburg			111
Hoffman Pkg. Co	63		
Mayerowich & Vail	51		
Glaser & M. Prov. Co			
Omaha Pkg. Co	72		
John Roth & Sons			
So. Omaha Pkg. Co	148		
Lincoln Pkg. Co	148		
Nagle Pkg. Co	174		
Sinclair Pkg. Co	204		* * *
Wilson & Co	179		
Vonnott Marray & Co	119	0 000	
Kennett-Murray & Co		6,603	***
J. W. Murphy		10,121	
Other hog buyers, Omaha.		14,643	***
Total	22,509	65,613	31.62

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co	626	433	8,524	659
Dold Pkg. Co	342	43	3,742	
Local butchers	183			
Total	1.151	476	12.266	659

ST. LOUIS.

1	Calves.	Hogs.	Sheep.
Armour & Co	1,465	8,234	914
Swift & Co	3.315	4.016	2.040
Morris & Co		3,220	632
St. Louis Dressed Beef C	0 827		
Independent Pkg. Co	1,232	3,923	
Heil Pkg. Co	239	360	
American Pkg. Co	130	694	34
Krey Pkg. Co	99		
Sartorious		321	
Sieloff Pkg. Co	156	1,220	20
Gerst Bros	33	1,121	
Butchers	9,221	50,922	621
	9,033	23,109	3,640
Total	18,254	84,031	4.261

ST. JOSEPH.

		Cattle.	Calves.	Hogs.	Sheep.
	k Co		901	9,030	11,158
	& Co		496	4,128	2,161
	& Co		636	4,096	1,396
Others	• • • • • • • • • • • • • • •	. 2,620	50	7,804	432
Total		.10,202	2,083	25,058	15,147

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co	3,360	276	12,434	1.104
Armour & Co	3,477	221	9,864	1.471
Swift & Co		237	6,253	954
Sacks Pkg. Co		16	1	
Smith Bros. Pkg. Co	51	5	30	
Local butchers	75	15	6	
Order buyers & packer				
shipments	1,761	30	18,245	****
Total	11.064	800	18.245	3,529

OKLAHOMA CITY.

		Cattle.	Calves.	Hogs.	Sheep.
	& Co		465	1,370	
	& Co		515	2,526	****
Others		. 84	****	277	
Total		. 2,040	980	4,178	
	D	ENVER.			
				men.	-

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co	1,251	228	2,707	1.388
Armour & Co		218	1,999	2,247
Blayney-Murphy Co		113	1,642	
Others	431	160	419	345
Total	2.491	719	6.767	3 980

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co	. 3,347	3,791	15,499	767
Cudahy Pkg. Co		2,455	943	
Hertz & Rifkin		84	****	****
United Pkg. Co	1,415	. 201		
Swift & Co	4.852	6,029	23.092	447
Others	905	440	9,104	
Total	10,999	13,000	48,638	1,214

RECAPITULATION. Recapitulation of packers' purchases by market for e week ending April 24, 1926, with comparisons:

CATTLE.

Week ending Apr. 24.	Prev. week.	week 1925.
Chicago30,067	26,207	26,732
Kansas City	17,177	18,077
Omaha22,509	20,528	17.346
St. Louis	12,635	19,637
St. Joseph	7,239	9,330
Sioux City	9,927	7,540
Oklahoma City 2,040	2,254	2,663
Indianapolis 6,057	5,946	7,239
Cincinnati	1,858	1,389
Milwaukee 2,116	2,332	2,320
Wichita 1,151	1,763	1,736
Denver 2,491	2,544	
St. Paul 10,999	9,103	6,441
Total	119,513	120,450

HOGS.

Week ending Apr. 24		Cor. week 1925.
Chicago 79,800	89,800	102,500
Kansas City 23,574	24,566	21,178
Omaha 65,613	63,063	74,074
St. Louis 84,031	41,009	71,778
St. Joseph 15,147	23,435	23,796
Sioux City 18,245	41,300	65,658
Oklahoma City 4,173	3,210	5,357
Indianapolis	30,795	31,384
Cincinnati	13,134	12,194
Milwaukee 9,895		8,770
Wichita12,266	12,379	13,067
Denver 6,767	6,714	
S. Paul 48,638	45,455	62,745
Total395,099		492,501

Torne	2011001	Tominor
SHEEP.		
Week ending Apr. 24.	Prev. week.	Cor. week 1925.
Chicago 37,814	48,654	58,997
Kansas City 21,948	22,592	24,821
Omaha 31,623	35,503	31,192
St. Louis 4,261	2.947	4,245
St. Joseph 15,147	22,298	23,095
Sioux City 3,529	1,739	3,651
Oklahoma City	4	60
Indianapolis 848	2.132	219
Cincinnati	789	622
Milwaukee 567	811	575
	583	555
	5.158	
8t. Paul 1,214	1,116	1,524
Total121,590	144,321	149,556

20

261

47

HIDE AND SKIN MARKETS

Chicago.

PACKER HIDES—The market for packer hides continues to show improvement, in both price and activity. There has been a good demand during the week for all classes of stock except bulls, which are rather slow. The sales and bookings for the week on the big packer end are estimated at over 80,000 hides.

A bid of 14c was declined for spready native steers, stocks of which are light. One lot of 3,500 March-April native steers sold at 12c and another lot of about 5,000 at the same price, or ½c over sales of previous week. A late sale of 4,500 extreme native steers was reported, the March bringing 12½c and April 12½c, or ½c over previous sales. About 5,000 March-April had moved earlier at 12c.

About 1,000 heavy Texas March-April steers brought 12c, another lot of 600 moving at the same figure. Two lots, totalling 6,000 butt branded March-April hides sold at 12c, or ½c up; two lots of Colorados totalling 8,000 March-April hides moved at 11½c, or ½c better than asking price of previous week

Two lots totalling 4,400 March-April native cows brought 11c; a total of about 2,900 March-April light native cows sold at 12c. One lot of 3,000 March-April branded cows sold at 10½c, and later 8,000 April branded cows sold also at 10½c. All the above sales show an advance of ½c over previous week. Branded stocks have been in very good demand.

Bulls have not moved so freely. One lot of 1,000 native bulls, January to April, inclusive, sold at 9c, which was the asking price a week ago. A bid of 9c was declined for St. Paul bulls. Branded bulls have been quiet and are held at 8c; the accumulation of these is small.

The packer hide market is showing considerable strength, due, in some measure, to buyers not being able to obtain their full requirements last week. With the close of April, and the improvement in quality now evident, certain buyers are coming into the market who do not use February to April take-off, and this class of trade is lending further support to the market.

SMALL PACKER HIDES—The small packer hide market registered a sharp advance during the past week. The one unsold lot of April hides, for which previous bids of 11½c and 10½c had been declined, finally moved at 12c for all weight native steers and cows and 11c for branded; around 20,000 to 25,000 hides were involved in this lot. This sale represents an advance of 1½c over the last previous sale of April hides. Small packers are well sold up now and little further activity is expected in this market until killers are ready to move their May production.

No trading in bulls has been recorded during the week. Native bulls are called nominally 9c and branded bulls 71/2@8c.

COUNTRY HIDES—Country hides are firm and tanners are complaining that dealers are attempting to force prices up too sharply. Many dealers are talking up to 11c, selected, delivered, for all-weights and some good lots have already moved at 103/cc; heavy cows and steers 9@9/2c, selected. There is a good demand for extreme weights; prices range from 111/2@13c, according to

quality. Some fancy 25/45 lb. weights have moved at 13½c. Buff weights sold at 10c, selected, and sellers are talking higher prices; some less desirable lots moved at 9½c. Bulls are held at 8@8½c. Western all-weight branded stocks are quoted at 8½@9c asked, Chicago freight.

CALFSKINS—Packer calfskins have been quiet but firm. Last trading in packers was at 18c. Killers are talking from 19c up to 20c for their current production, but buyers are not yet showing sufficient interest to cause them to pay those prices. The market is undoubtedly in a stronger position, however, and holders feel confident of obtaining a sharp increase over last sales price.

First salted Chicago city calfskins have been quiet, with last trading at 17c. Holders are asking 17½c generally but some lots are still available at 17c. Resalted lots are about steady at 14@16½c, according to selection. Demand for outside city calfskins is light and these are

side city calfskins is light and these are quoted at 16@16½c.

Packer kipskins are quiet but fairly firm; last sales reported at 16½c and up to 17c now asked for good lots. First salted Chicago city kips are nominally 14½@15½c; resalted lots are quoted around 13½@14c, selected. Outside city kips are quoted at 13½@14c, according to selection.

MISCELLANEOUS MARKETS—Dry hides are firm, with average lots of flint dry hides priced around 18c, although 20c was paid for light average flints during the week.

Horsehides are firmer and more active. Northern outside lots have sold at 4.00, flat, delivered, with other lots selling at \$4.15 to 4.25, according to quality and percentage of choice renderers. All choice renderers are held at 5.00.

Packer pelts are slow; packers are listed at \$1.75@2.25 for current stocks; dry pelts held at 22@24c per pound, according to selection. Packer shearlings last sold at 1.30; however, one mid-east concern is reported selling one lot of shearlings at 85c, but the details influencing this price are unknown.

Pigskin strips are about steady, with sales at 6¼c f.o.b. production point, and 7½c delivered. Some packers holding their No. 1 strips at 8c. Asking price for gelatine stocks firm at 5¾c, with no inclination on the part of buyers to take cn at this price; best bid 5¼c.

New York.

NEW YORK PACKER HIDES—City packer hides show a little better undertone since the advance in the West, although trading has been rather light. Native steers are still held at 11½c, as are also butt branded; 11c generally asked for Colorados. Tanners continue to stay out of the market except for their immediate requirements, but the consequent accumulation of stocks appears to be causing little anxiety on the part of holders since the market in the West has taken the recent sharp upturn.

Common dry hides are steady; some improvement reported in the demand but still not up to expectations. While a few importers appear more inclined to sell, the majority have taken the position that stocks are none too large and that replacements are not being made on any large scale. As a result they do not feel disposed to shade prices and the small lots traded in are moving at prices about

unchanged. Some inquiries are reported by larger buyers but at prices somewhat below importers' ideas of values. COUNTRY HIDES—Country hides

COUNTRY HIDES—Country hides are reported in better demand, with considerable interest being shown in extremes. Large tanners appear more inclined to buy for future requirements and the outlook for killers appears better than for several weeks past. Actual trading, however, continues light and scattered.

CALFSKINS—New York City calfskins are firmer with considerable improvement lately in inquiries. Sales of 5-7's were reported at \$1.65, and \$1.70 now asked; 7-9's moved at \$2.00 and 9-12's brought \$2.65.

Some of the larger buyers who have been holding off are expected to enter the market in the near future. During the period of inactivity fair supplies have accumulated but holders appear confident of their ability to secure the full schedule for their stocks.

FOREIGN WET SALTED HIDES—The River Plate market for frigorifico hides has been rather weak and trading very light. European buyers have been showing considerable interest but the lack of interest on the part of American buyers would indicate that their stocks are still large, although trading has been rather quiet for some time. Sales of around 5,000 Artiga steers at equal to 15 3/16c, cost and freight; were reported; later one lot of 4,000 La Plata steers sold at a price equal to 14 13/16c, cost and freight.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending May 1, 1926, with comparisons, are reported as follows:

PACKER HIDES. Week ending Week ending Cor. week

	May 1, '26.	A	pr. 24, '26.		1925.
Spready native					
steers13	@14n	13	@14n	15 1/2	@16c
Heavy native					
steers	@12c		@11%c	141/4	@14%c
Heavy Texas					
steers	@12e		@11%ax		@144c
Heavy butt					
branded			-		011
steers	@12c		@11½c		@14c
Heavy Colorado	O4447 -		0101/1		G191/ -
steers	@11½c		@10%b		@131/2c
Ex-Light Texas	011		@10-w		@13e
steers	@11ax		@10ax		
Branded cows 10	1/2D@FITAX		@10c		@13c
Heavy native	011-		@101/sc		@131/2c
cows	@11c		(W 10 1/3 C		W1372C
Light native	@121/ax		@11%c		@131/c
Native bulls	@ 9c		@ 9ax		@11c
Branded bulls	@ 71/2n		@ 7½n		@ 91/40
Calfskins18			@18c	23	@24c
Kips16	31/60170		@161/4e	16	@17c
Kips, over't1	5 @16c		@15e	14	@15c
Kips, branded. 18			@13c	12	@13c
Slunks, regular.			@77%c		71.0216c
Slunks, hairless.60		55	@65c	60	@65c
Siunas, namicas. G	work.	00	anour	00	the cook

Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

	ek ending ay 1, '26.		eek ending pr. 24, '26		or, week 1925.
Natives, all weights Bulls, native 0 Br. str. hds Calfskins 15 Kips Slunks, regular 50 Slunks, hairless	@ 12c @ 9½n @ 11c @ 16c @ 13n @ 77½c	81 15 50	@11c %2@ 9c @10c @16c @13n @77%c		@13¼ c @10½ c @13c @20c @15c @1,00
No. 125	@30n	25	@30n	25	@30c
C	OUNTRY	HI	DES.		

	Week ending May 1, '26.	Week ending Apr. 24, '26.	
Heavy cows	9 @ 91/2c	81/2@ 9c 9 @ 91/2c	12 @12½c 11 @11¼c 11½@12c
Bulls Branded hides		7 @ 71/3e 71/3@ 8e	13 @14c 814@ 9c 914@10c 1414@15c
Light calf	\$0.65@0.70	\$0.65@0.70	13 @13%c \$0.90@1.00
Deacons Slunks, regula Slunks, hairle	ar.\$0.55@0.60 ss.\$0.15@0.20	\$0.55@0.60 \$0.15@0.20	\$0.80@0.90 \$0.80@0.90 \$0.25@0.35
Horsehides			\$4.25@5.25 \$0.25@0.30

SHEEPSKINS.

	Week ending May 1, '26.	Week ending Apr. 24, '26.	
	ckers\$1.75@2.25 ckers\$2.50@2.85	\$1.75@2.25 \$2.50@2.85	\$2.75@3.25 \$3.25@3.50
Pkrs. she	arlgs @1.30	\$1.10@1.20 \$0.22@0.24	\$0.90@0.95 \$0.30@0.32

ICE AND REFRIGERATION

ICE NOTES.

A new cold storage plant is being constructed in Canon City, Colo., by Sylvanus Hynes. It is expected to have it ready for operation by October 1, 1926.

It is reported that the Oklahoma Gas and Electric Company is considering the erection of a cold storage plant in Holdenville, Okla.

A cold storage plant costing in the neighborhood of \$25,000 is soon to be erected in Tieton, Wash., by the Tieton Fruitgrowers' Association.

A new, modern cold storage plant is

soon to be erected in Modesto, Calif., by J. S. West & Company. The plant, which will cost in the neighborhood of \$50,000, will be ready for operation late in the spring.

A new cold storage plant, costing around \$100,000, is being erected in Hanford, Wash.

Richton Ice and Produce Company has been incorporated in Richton, Miss., with a capital stock of \$25,000. It is expected that the new company will operate a cold storage plant.

Officials of the Great Northern Railroad are said to be considering the erection of a pre-cooling and temporary storage plant

at Bellingham, Wash.

Buena Fruit & Cold Storage Company erecting a new cold storage plant in ikima, Wash., at a cost of around Yakima, \$50,000.

A new cold storage plant is being built in Hood River, Ore., by Maynard & Child. A pre-cooling and temporary cold stor-age plant for the use of head lettuce and other vegetables, is to be constructed in Mt. Vernon, Wash., by the Great Northern Railroad

INCOME TAX LAW CHANGES.

(Continued from page 23.)

the practice of the tax administration which required in the excess profits tax years that invested capital be reduced by pro-rata portion of income and excess profits tax paid for preceding year.

Installment Basis of Reporting.—New act approves installment method reporting taxes, allowed previously by the tax administration but not specifically covered

A person who regularly sells or otherwise disposes of personal property on the installment plan is permitted to file on the installment method. That is, he reports that proportion of installment payments that proportion of installment payments actually received in a given year which the total profit realized or to be realized bears to the total contact price. In the case of what the tax law calls a "casual" sale or other casual disposition of personal property for a price of more than \$1,000, or in case of a sale or other disposition of real property, if in either case the initial payments do not exceed one-fourth of the purchase price, the income may be returned on the installment method.

may be returned on the installment method.

"Initial payments" according to the new law, mean payments received in cash or property other than evidence of indebt-edness of the purchaser during the taxable period in which the sale or other disposition is made.

Installment Sales, Refunds.—Right to report on installment plan is retroactive. Applies to tax laws of 1916, 1917, 1918, 1921, 1924. Where a taxpayer has paid more in taxes than he would have paid under the installment scheme, he is permitted a credit or refund, if the statute of limitation is the statute of limitation of the statute of limitation in the statute of limitation of limitation of the statute of limitation of limitations has not run against him.

Interest, Deficiencies.-Interest on a de ficiency—where tax was paid in installments—runs from date on which first installment was due. Where taxpayer filed a waiver of his right to appeal to Board, interest runs to 30th day after waiver was filed or to date deficiency is assessed, according to which is earlier. cording to which is earlier.

Insurance Companies.—Continue to pay 12½ per cent under the new law.

Insurance Policies.—Proceeds of life in-surance policies under new law exempt regardless of whether in one amount or in-stallments. If amounts are held by in-sured under an arrangement to pay interest, these interest payments are not exempt.

Narcotic Tax.—Cut from \$3 to \$1 per annum on dispensers of drugs.

Personal Service Corporation.-Stockholders who paid taxes on their distributive shares of the income in a corporation which was afterwards refused personal service classification and assessed with taxes too late for the stockholders to file claims for refund, are given relief under the new law. the new law.

In such a case, a claim for refund may be filed by the stockholder within the statutory period or within one year after the enactment of the new act. Real Estate, Reserve for Expenses.—In the case of individuals disposing of real

Cold Storage Insulation

All Kinds of Refrigerator Construction

Glenwood Avenue West 22nd St.

JOHN R. LIVEZEY

PHILADELPHIA, PA.

Novoid Corkboard Insulation

Made of specially selected, clean, dry cork granules. Compressed and baked in double width molds, spilt and finished full standard 12"x18"—no "green centers" possible.

Write Dept. 42 for Literature and Sample.

Cork Import Corp., 345 West 40th St., New York City



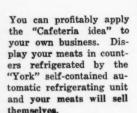
It Can't Forget to Close Itself STEVENSON'S "Door That Cannot Stand Open"

Its flapper doors always closed unless filled with passing goods or man. No outrush of dry cold air, no inrush of warm moist air.

Bulletin No. 48, FREE, shows how it saves its cost in a single month.

Stevenson Cold Storage Door Co. 1511 West Fourth St. Chester, Penna.

Seeing is believing





The automatic "York" requires no attention other than an occasional oiling, and once installed in your market will go a long way toward eliminating the drudgery and spoilage losses with which you probably now are handicapped.

Write for further particulars

Manufacturing Company York. Penna.



anv

und

ild.

and in

on

ng d-

ed

he ts ch ed

e-



The Arctic Junior Refrigerating Machine Built in capacities of from 1 to 25 tons.

"There is an 'Arctic' near you" which demonstrates its superiority

Giving lasting satisfaction to the meat trade has made Arctic Refrigerating Machines their choice.

We will gladly investigate and guarantee results for your particular problem

The Arctic Ice Machine Co. CANTON, OHIO

2222

estate, allowance is made for deduction of future expenses required under contract of sale, provided bond is filed.

sale, provided bond is filed.

Refunds and Credits, Limitation.—Unless the commissioner decreases invested capital because taxpayer did not take proper deductions in prior years; unless the taxpayer has appealed to the Board after passage of the tax law, or unless waivers have been filed, no refund of taxes imposed by the new tax law may be made unless claim for refund is filed within three years from the time tax was paid or in case of prior laws, unless claim filed within four years after tax was paid.

Refunds, Board of Tax Appeals.—Board

Refunds, Board of Tax Appeals.—Board not granted jurisdiction of refund and credit claims, but on a case appealed to the Board it may determine amount of any overpayment. After Board's decision becomes final, refund or credit claims are to be filed in proper time.

Refunds, 1920 and 1921.—If, on or before June 15, 1926, taxpayer files a waiver for 1920 or 1921, he has to April 1, 1927, to file claim for credit or refund. Time may be further extended to April 1, 1928 if waiver filed June 15, 1926 is extended before it expires by a new waiver or by extending the original one.

Returns, Consolidated, Personal, Etc.—For 1926 and later years, affiliation exists in the case of two or more domestic corporations, if one corporation owns at least 95 per cent of the stock, not counting non-voting stock, limited and preferred as to dividends of the other or others; or if at least 95 per cent of the stock, with same qualifications as above, of two or more corporations is owned by same interests.

Information returns must be filed where income paid amounts to \$1,500 or more during the year, or \$3,500 or more a year if the payee is known to be married. No return required of married person living with husband or wife if combined net income is less than \$3,500; or combined gross income is not \$5,000 or more, regardless of net income.

Single person or married person not living with husband or wife does not have to file if *nct* income is less than \$1,500, or gross income is not \$5,000 or more.

Surtax Rates.—Run from 1 per cent to 20 per cent. Exactly same as old 1924 law up to \$24,000. Between \$24,000 and \$28,000, rate is 7 per cent. Increases at 1 per cent for each \$4,000 up to \$64,000. On amounts between \$64,000 and \$70,000, rate is 17 per cent. Between \$70,000 and \$80,000 and \$100,000, it is 19 per cent. Over \$100,000, 20 per cent.

Stamp Tax.—Effective as of June 30.

Stamp Tax.—Effective as of June 30, 1926, stamp taxes repealed upon deeds or conveyances, proxies, powers of attorney, entry of goods at customhouse and entry for withdrawal of goods from customs bonded warehouse.

If equipment can effect a saving in your plant you are paying a tax equal to that saving until you install that equipment.-

Salt that brings out the real meat flavor

HE people who buy your meats at retail take it for granted that the cure is perfect, but they continue to buy because of the flavor.

Meats cured with Diamond Crystal, "The Salt that's all Salt", have the real meat flavor. Diamond Crystal is pure and mild; there are no harsh, bitter impurities to impair the flavor of the meat. And Diamond Crystal, because of its flake-like form, dissolves quickly and penetrates every fibre of the meat.

We should like to prove these facts, to prove that it will pay you to use Diamond Crystal Salt—by a practical demonstration at your plant.

Diamond Crystal Salt Co. St. Clair, Michigan

Since 1887, makers of

"The Salt that's all Salt."

iamond Crystal Salt

V

Chicago Section

Among the Eastern visitors in the city this week was James Scala, of the Scala Packing Co., Utica, N. Y.

George A. Hormel, president of Geo. A. Hormel & Co., Inc., Austin, Minn., was in the city on business late last week.

W. C. Pierce, well-known provision broker of Norfolk, Va., was in Chicago during the week on business.

A Canadian visitor this week was C. T. Spencer, head of the accounting department of the Swift Canadian plant at Toronto.

J. W. Devorss, manager of the Swift & Company plant at Harrison, N. J., spent a few days in the city this week calling at headquarters.

Fred T. Fuller, one of Iowa's bestknown gentlemen farmers, made a trip to the city this week from his home in Des Moines, Iowa.

Ralph H. Daigneau, månager provision department, Geo. A. Hormel & Co., Inc., Austin, Minn., was a business caller in Chicago this week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 44,221 cattle, 13,876 calves, 64,214 hogs and 44,368 sheep.

Among the prominent Iowans in the city this week was Vice-president Fred G. Duffield, of Jacob E. Decker & Sons Co., Inc., Mason City, Iowa.

S. H. Fletcher, well-known provision broker of Indianapolis, Ind., was a Chicago visitor this week. Mr. Fletcher was formerly with the Coffin-Fletcher Pack-

ing Co., which was later sold to Kingan & Co.

Richard Christiansen, of the Hamburg, Germany, office of Wilson & Co., is in Chicago this week in the course of a business trip. At one time Mr. Christiansen was connected with the foreign department at the home office, but has been Wilson's representative over there for the Wilson's representative over there for the past 10 or 11 years.

Sentence Sermons

Written for THE NATIONAL PROVISIONER by Roy L. Smith.

YOU CAN ESCAPE-

- -The criticism of your friends, but never the sting of your own conscience.
- The eye of a detective, but never the eye of God.
- Some bill collectors, but never the demands of an abused body.
- The wrath of the law, but never the memory of a friend betrayed.
- An insurance salesman, but never the fact of death's certainty.
- book agent, but never the humiliation of ignorance.
- -The sermon, but you can't avoid the truth.

Provision shipments from Chicago for the week ending April 24, 1926, with com-parisons, are reported as follows, with comparisons:

Last week. Prev. week. week, 1925. Cured meats, lbs. 16,220,000 14,855,000 12,745,000 Fresh meats, lbs. 41,501,000 37,196,000 41,670,000 Lard, lbs. 6,903,000 7,462,000 4,958,000

Prices realized on Swift & Company sales of carcass beef in Chicago for week ending Saturday, April 24th, 1926, on ship-ments sold out were as follows: Cows, common to good, 10@14.50c; steers, common to medium, 13@15.50c; steers, good to choice, 16@19.50c; and averaged 13.64c per pound.

Wm. J. Foell, president of the Foell Packing Co., Chicago, accompanied by Mrs. Foell and their daughter Eileen, has just returned to the city after a two months' sojourn in Southern California. They enjoyed themselves immensely out there, and consider themselves lucky to escape our freak spring weather. W. J. says he is going to show some of his Chi-cago friends how they play golf in Cali-fornia as soon as the weather warms up.

DEATH OF MRS. CHAS. G. SCHMIDT

Mrs. Helena Schmidt, wife of Charles G. Schmidt, president of the Cincinnati Butchers Supply Company, died at her home in Clifton, Ohio, a suburb of Cincinnati, on April 27, after an illness of some months' duration.

Mr. and Mrs. Schmidt were married nearly fifty years ago. She was the faithful partner of the "Boss" in his early struggles and in his rise from an humble position in the trade to leadership in his branch of the industry. She had a wide acquaintance in the trade and was wellliked by all who knew her.

Besides her husband, Mrs. Schmidt is survived by three sons, Gustav, Oscar and Herman, each of whom have had an important part in the development of the Cincinnati Butchers Supply Company, heading different departments of the business; and four daughters, Mrs. Arthur R. Michel, Mrs. William Morgan, Mrs. Frank Wuest and Miss Mathilde. The sons-inlaw and Miss Mathilde are also actively connected with the "Boss" firm.

Funeral services were held from her late residence on Thursday, April 29, at 2 p. m., with interment in Spring Grove Cemetery.

Packing House Products Oldest Brokers in Our Line

The door Tankage Bones Cracklings Hog Hair Tallow

Carcass Beef-P. S. Lard-Green Pork Boncless Beef-Ref. Lard-Cured Pork Quick Reliable Service Guaranteed Postal Telegraph Building CHICAGO, ILL. Might Phones

U. I. Davis and Associates 624 South Michigan Avenue CHICAGO, ILL.

Stadler, Levine & Cravin Architectural & Mechanical Engineers Packing Plants-Refrigeration

Plans and Supervision

29 Broadway **NEW YORK**

George F. Pine Walter L. Munnecke
Pine & Munnecke Co.
Packing House & Cold Storage
Construction; Cork Insulation &
Overhead Track Work. 510 Murphy Detroit, Mich. 155 Congre

H. C. GARDNER

H. P. Henschien R. J. McLaren HENSCHIEN & McLAREN

H. C. GARDNER F. A. LINDBERG
GARDNER & LINDBERG
EN GINEE B 8
Mechanical, Electrical, Architectural
SPECIALTIES, Packing Plants, Cold Storage,
Manufacturing Plants, Power Installations, Investigations
1134 Marquette Bidg. CHICAGO

Architects

Chicago, Ill. 1637 Prairie Ave. PACKING PLANTS AND COLD STORAGE CONSTRUCTION

Fred J. Anders

Chas. H. Beimers

ANDERS & REIMERS ARCHITECTS

\$14 Erle Bldg. Cleveland, O. Packing House Specialists

M. P. BURT & COMPANY

Engineers & Architects
phouse and Cold Storage Designing—
ation on Fower and Operating Cooks,
etc. You Profit by Our 25 Years' Exb. Lewer Construction Cost. Higher 196-7 Falls Bldg., MEMPHIS, TENN.

W. RILEY, Jr. BROKER

2109 Union Central Bidg., Cincinnati, O. Provisions, Oils, Greases and Tallows Offerings Solicited

PACKERS ARCHITECTURAL & ENGINEERING

WILLIAM H. KNEHANS, Chief Engineer

ABATTOIR PACKING AND COLD STORAGE PLANTS Cable Address, Pacarco Manhattan Building, Chicago, Ill.

1117-

ood

64c

ell

by

has

nia

out

to

ali-

TC

ati

her

111-

of

ied

th-

ble

his

ide

nd

m-

ny,

si-

nk

111-

elv

er

at

Packers' Traffic Problems

Items under this head cover matters of general and particular interest to the meat and allied industries in connection with traffic and transportation problems, rate hearings and decisions, etc. Further information on these subjects may be obtained upon application to the Institute of American Meat Packers, 509 South Wabash Ave., Chicago, Ill.

TRAFFIC MANAGEMENT. By W. T. MEDFORD, Traffic Manager, Shafer & Co., Baltimore, Md.*

The duties of the traffic manager of a commercial or industrial organization are not by any means confined to the matter of competition between the concern he represents and others in allied trade. He must be qualified to judge reasonableness of a freight or express rate without reference to the presence or absence of competitive elements.

It would hardly be possible to prescribe set rules for successfully conducting a commercial or industrial traffic department as a part of a large business institution, any more than to present a fixed routine for all vice-presidents or other executive officers. There are probably no two traffic departments having exactly the same problems.

It is equally safe to say there are presumably no two traffic managers whose ideas and views as to conducting a transportation department would be exactly the same. The different conditions are met by traffic men in the same way that the heads of other departments master the problems relating to their particular duties.

What He Must Know.

The measure of success attained by the traffic manager depends largely upon the ability of the man.

First and foremost, he must be thoroughly familiar with the act to regulate commerce and the interpretations of it by the Interstate Commerce Commission and the Courts.

A traffic manager is not generally considered to have any responsibility for the production of manufactured goods, although in some instances he may have. Regardless of this, however, a traffic man will find it of great advantage to study the methods of production and learn the grades and values of the different lines.

With a knowledge of goods from both the manufacturing and traffic standpoint, it is sometimes possible to suggest changes that will result in lower freight charges or a reduction in loss and damage. By working in close harmony with the purchasing and sales departments of his company, the industrial traffic manager may be instrumental in opening up new and advantageous sources of supply of raw material and virgin markets for the consumption of the manufactured article.

In addition to securing proper classification of and rates on the commodities shipped by his company, the commercial traffic man is the medium through which prompt and satisfactory transportation service is secured in handling shipments.

Adjustment of claims for loss and dam-

age, and overcharge, is an important function. However, in the past much emphasis has been laid on the matter of the collection of claims, whereas at the present time the emphasis is laid on the prevention of claims.

Loss and damage claims may be prevented to a considerable extent by seeing to it that goods are packed and marked properly. Freight claims will arise, however, even when the greatest care is taken to prevent them. When they do they should be filed promptly with all available information so that they can be adjusted with the least delay.

It is the duty of the traffic manager to study carefully the nature of the commodities shipped by his concern and apply the correct classification as stipulated by the Classification Committee within whose jurisdiction the shipment moves.

Audit of Freight Bills.

A very important duty is to see that all freight bills are carefully audited. Promptness in this work will often result in the correction of errors before the charges are paid and therefore in a saving of time and money.

In the minds of many persons there is a mistaken idea that traffic work consists principally in the checking of rates and extensions. This is a very important part of the work, but by no means all that is necessary if the best results are to be secured.

Real traffic work includes the determination of whether the goods are packed in a way to entitle them to the lowest rates, and whether they were shipped by a route on which the rates would be the lowest.

lowest.

It is in such matters that a capable traffic manager can show his superiority over an outside auditing bureau working on a percentage basis. The checkers of an auditing bureau generally have no intimate knowledge of the traffic conditions in a particular case and usually consider only what is shown by the freight bill itself. Moreover, as an auditing bureau works on a commission basis, it has no interest in pointing out to shippers how overcharges may be avoided in the future.

Value of Cooperation.

Hearty cooperation between industrial and transportation traffic men will secure the best results from a traffic standpoint. It will be of no advantage to a railroad or steamship company to establish and maintain rates that would be prohibitive of traffic, nor would it be of great benefit to shippers for the railroads and steamship companies to establish rates that are not high enough to justify them in furnishing the proper facilities for handling the traffic.

The Interstate Commerce Commission has very definitely approved the idea that differences between shippers and carriers should be settled by agreements among themselves when possible. One of the most effective agencies for promoting cooperation between the industrial and transportation traffic men is found to be the Traffic Club.

In conclusion, the importance of the position of traffic manager of a large commercial organization is, as a matter of fact, usually limited only by the extent of the qualifications of the incumbent of the office. The nature of his work brings him in constant association with all the officials of his company, to whom he can, if he has the ability, render such service as to make himself invaluable to his employer.

CHICAGO LIVESTOCK.

RECEIPTS.

Cattle.	Calves.	Hogs.	Sheep.
Mon., Apr. 1925,070	3,263	42,524	13,601
Tues., Apr. 2010,678	3,929	21.721	11,614
Wed., Apr. 2110,276	2.083	12,905	10,982
Thur., Apr. 2213,558	4,031	20,340	11,459
Fri., Apr. 23 3,353	742	17.023	8,816
Sat., Apr. 24 616	159	2,924	2,685
Total last week63,551	14.207	117,437	59.157
Previous week51,741	16,245	117,716	71,179
Year ago	22,183	136,080	86,148
Two years ago50,338	19,185	169,257	57,763
SHIPMI	ENTS.		
Mon., Apr. 19 6,675	214	12,957	6,269
Tues., Apr. 20 3,715	328	7,630	3,835
Wed., Apr. 21 3,943	- 9	5,249	2,271
Thur., Apr. 22 3,456	121	7,813	3,500
Fri., Apr. 23 1,609	1	7,777	3,896
Sat., Apr. 24 253		398	325
Total last week 19,651	673	41.824	20,096
Previous week16,560	1.037	31,443	22,376
Year ago	339	36,610	27,892
Two years ago14,886	188	40,852	21,128
m total of miles and market	35 - m.3 - 41	have flow 41	his mone

Receipts at Chicago Stock Yards thus far this year to April 24, with comparative totals:

1926. 1925.

															1926.	1925.
Cattle															983,966	905,618
Calves		0	۰		٠		 		۰	۰	۰	0	0	۰	262,232 ,637,756	304,529
															,393,376	1,217,087
- L																

Combined weekly hog receipts at eleven markets for week ending April 24, with comparisons:

																						Week.	Year to date.
Week	١,	9	n	d	i	n	œ		A	L1	Di	ri	1	2	4							485,000	9,202,000
Previo	Œ	18	1	7	N	e	6	k		í								*				504,000	******
																						549,000	11,782,000
1924 .																	,					696,000	13,986,000
1923 .																						608,000	13,006,000
1922 .												,							*			530,000	9,391,000

Combined receipts at seven markets for the week ending April 24, with comparisons:

*Cattle.	Hogs.	Sheep.
Week ending April 24186,000	418,000	152,000
Previous week168,000	415,000	181,000
1925	465,000	187,000
1924177,000	572,000	161,000
1923	483,000	176,000
1922175,000	425,000	199,000

Combined receipts at seven points for 1926 to April 24, 1926, with comparisons;

										*Cattle.	Hogs.	Sheep.
1926										.2,950,000	7,916,000	3,382,000
										.2,936,000	10,019,000	3,147,000
1924							×			.2,990,000	11,623,000	3,007,000
1923										.3,045,000	10,858,000	3,405,000
1922								*		.2,784,000	7,699,000	2,979,000

*Caives at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts average weight and top and average prices for hogs, with comparisons:

																	Number eceived.		eight						age.
															E	•	cerveu.		LUB.	-	υþ	٠	TFA	CI	whe.
																	.118,500		249		14.				12.35
Prev	die	01	3	8	1	w	6	(0)	d								.117,710	8	248		13.	9	0		2.10
																	.136,080		234		12.	5	0		2.20
1924																	.169,257	7	235		7.	0	0		7.35
1923												,					.155,100	8	238		8.				7.75
1922																	.138,08	4	241		10.			3	10.35
1921																	.151,503	2	237		8.	7	5		8.15
Av.	1	9	2	1	-1	18)2	22	5.	 			 		 		.150,000	0	237	3	9.	6	0	8	9.15

*Receipts and average weights for week ending April 24, 1926, unofficial.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

																0	attle.	Hogs.	Sheep.	Lambs.
*We	e}		ei	n	d	i	n	g	A	i	00	el	1	2	4	. 5	9,40	\$12.35	\$ 9.00	
Prev																	9.50	12.10	8.25	12.80
1925									Û								9.90	12,20	7.00	13.60
1924																	9,90	7.35	9.40	16.10
																	9.05	7.75	7.65	13.40
1922																	8.10	10.35	9.25	15.00
1921																	*7.65	8.15	6.95	10.13
																-				010.00

Av. 1921-1925.......... \$ 8.90 \$ 9.15 \$ 8.05 \$13.65 Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

		Cattle.	Hogs.	Sheep.
	ending April 24		76,600	38,500
Previous	s week	35,181	86,273	48,794
			99,470	58,247
			128,405 128,167	36,635 46,460
1022		41,887	120,107	40,400

*Saturday, April 24, estimated.

Chicago ing April	packers' 24, 1926:	slau	ghters	for	the	week	end
Armour &	Co	 					6,300
Anglo-Ame	rican	 					4,300
swift & C							6,60
Hammond	Co	 					3,90
Morris &	Co	 					3,10
Wilson &							6,70
Boyd-Lunh							1.80
Western I							6.50
Roberts &							5,50
liller &							4.40
ndepende							3.90
Brennan I							5.10
gar Pacl	MCKING C	 					2.10
thers	king co	 					9.60
mners		 				4	0,00
Total						2	9.80
Previous	wook	 				8	0.80
car ago.		 				10	2.50
cear ago.		 				19	8 30
924		 				40	7 60
023	*******	 				*****	16,00

(For Chicago livestock prices see page 41.)

^{*}Balitmore Traffic Club Record.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.		FUTU	RE PR	ICES.	
Based on Actual Carlot Trading, Thursday, April 29, 1926.	day,	Official Board o	f Trade I	tange of P	rices.
Green Meats.		SATURDA		-	C11
Regular Hams—		LARD Open.	High.	Low.	Close.
8-10 1bs. avg. 10-12 lbs. avg. 12-14 lbs. avg. 14-16 lbs. avg.	@26 @251/2 @241/2 @241/2	May14.25 July14.45 Sept14.65	$14.30 \\ 14.57 \frac{1}{2} \\ 14.80$	14.25 14.45 14.65	14.30 $14.57\frac{1}{4}$ 14.80
16-18 lbs. avg	@23 ¼ @23	May16.35 July16.60	$\frac{16.42\%}{16.67\%}$	16.35 16.60	$^{16.40}_{16.67\frac{1}{2}}$
Skinned Hams— 14-16 lbs, avg. 16-18 lbs, avg. 18-20 lbs, avg.	@25½ @25 @24	May			15.77½ 15.80
20-22 lbs. avg	@23				20100
22-24 lbs. avg	@21 1/2 @21 @20 1/2	MONDAY Open, LARD	High.	Low.	Close.
Picnics— 4- 6 lbs. avg	@161/2	May	14.25 14.50 $14.72\frac{1}{2}$	14.12½ 14.40 14.60	14.20ax 14.45 14.70
8-10 lbs, avg	@15 @14% @14%	Oct			14.65n
Bellies-(Square cut and seedless)	@14%	May16.40 July16.70 Sept	16.40 16.70	16,35 16,60	16.35ax 16.60b 16.85ax
6- 8 lbs, avg	$@28\frac{1}{2}$ $@27$ $@24$ $@21$	SHORT RIBS— May15.75	15.75	15.75	15.75
12-14 lbs. avg	@19%	July Sept15.85	15.85	15.85	15.80n 15.85
Pickled Meats.		TUESDAY	, APRIL	27,- 1926.	
Regular Hams	@26 @251/2	I.ARD—Open.	High. 14.20	Low. 14.121/2	Close. 14.20
12-14 lbs. avg	@24 ½ @23 ½ ¼ @22 ¾ ¼ @22 ¾	Oct	14.471/ ₂ 14.70	14.40 14.62½	14.47½ 14.70b 14.65b
Boiling Hams-(house run)		May16.30	16.371/2	16.25	16.37%b
16-18 lbs. avg	$022\frac{4}{22}$ $022\frac{4}{2}$	July16.60 Sept16.70	16.60 16.70	16.47 1/2 16.70	16.60 16.70b
Skinned Hams—	-00444	SHORT RIBS- May15.55	15.57%	15.35	15 5734h
14-16 lbs. avg	@24 1/2 @23 1/2 @23 1/2	July15.70 Sept	15.70	15.421/2	15.57 1/2 b 15.57 1/2 b 15.57 1/2 b
22-24 IDS. RVE	@22¾ @22¼ @21¾	WEDNESDA	Y, APRI	L 28, 192	6.
24-26 lbs. avg	$@21\frac{3}{4}$ $@21\frac{1}{4}$	LARD— Open.	High.	Low.	Close.
Pienies— 4 6 lbs, avg 6 8 lbs, avg 8-10 lbs, avg 10-12 lbs, avg 12-14 lbs, avg	@17 @151/4 @141/2	May14.22½-30 July14.50-55 Sept14.80 Oct15.00	14.521/2 14.80 15.05 15.00	14.22½ 14.50 14.80 15.00	14.50b 14.77½-80 15.00b 15.90
10-12 lbs. avg	@141/4 @141/6	May16.40	16.621/9 16.95	16,40 16,70	16.62%b 16.95
R. S. the ever	@281/2	July16.70 Sept	10.83	10.10	17.15n
8-10 lbs. avg. 10-12 lbs. avg. 12-14 lbs. avg.	@27 @24 @21 @19%	SHORT RIBS— May15.52½ July15.55	15.60 15.75	15.50 15.50	15.60b 15.70b
Dry Salt Meats.	W. ro.M	sept	****		15.70b 15.70b
Extra short clears, 35/45 Extra short ribs, 35/45 Regular plates, 6-8.	@16 @16	THURSDA Open,	Y, APRII High.	29, 1926. Low.	Close.
Jowl butts	@13 @10% @11	May14.50-55 July14.80 Sept15.05 Oct15.05	14.60 14.871/3 15.121/2	14.87½ 14.65 14.87½	14.371/3 14.65 14.871/3
Fat Backs— 8-10 lbs. avg	@111%	Oct15.05 CLEAR BELLIES—	15.05	14.87 1/2	14.87 %ax
12-14 lbs. avg. 14-16 lbs. avg. 16-18 lbs. avg. 18-20 lbs. avg.	@1114 @1114 @12 @1214	May16.70 July17.05 Sept17.25	16.771/2 17.071/2 17.30	$^{16.70}_{16.97\%}_{17.20}$	16.70 16.97% ax 17.25ax
20-25 lbs. avg	@121/2	May15.75	15.80	15.75	15.65b 15.80
14-16 lbs. avg	@17%	Sept	ADDIT	20 1000	15.80n
20-25 lbs. avg	@1714 @17 @161%		High.	10w.	Close.
50-35 lbs. avg. 25-40 lbs. avg. 40-50 lbs. avg.	@16% @16% @16%	May14.37 ½ July14.62 ½-14.65 Sept14.85 Oct	14.55 5 14.821/2 15.071/2	14.35 14.62½ 14.85	14.55b 14.82½ 15.07½ax 15.07½n
		CLEAR BELLIES May16.72½ July17.00 Sept	16.80 17.07½	16.70 17.00	16.80b 17.07½b 17.35b
PURE VINEGARS		May 15.50 July 15.65 Sept,	15.70 15.82½	15.50 15.65	15.65 15.82½b 15.82½

A. P. CALLAHAN & COMPANY

H. G. S. Packing House White Paint Harry G. Sargent Paint Co. 502 Mass. Ave., INDIANAPOLIS, IND.

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, April 29, 1926, with comparisons, were as follows:

	Week ending oril 29.	Prev. week.	Cor. week, 1925.
Armour & Co	5,162	5,141	9,161
Anglo-Amer. Prov. Co	2,263	1,492	5,738
Swift & Co	6,467	3,622	9,008
G. H. Hammond Co	3,109	3,348	6,232
Morris & Co	4.163	3,653	10,275
Wilson & Co	8.634	4.307	8.710
Boyd-Lunham Co	3,100	2.103	3,690
Western Pkg. & Prov. Co.	9,059	8,214	6.500
Roberts & Oake	11,163	4.855	5,765
Miller & Hart	4.283	5,445	5,837
Independent Packing Co.	4.031	4.370	4.113
Brennan Packing Co	6,150	4,400	6,280
Agar Packing Co	1,673	955	1,509
Total	69,257	51,904	82,818

CHICAGO RETAIL FRESH MEATS.

MEAIS.	
Beef.	
No. 1. No. 2.	No. 3. 12 20 14 20 22 25 18 1214 18 10 18
Lamb.	
Good. Good.	Com. 21 28 10 10
Mutton.	
Legs 26 Stew 10 Shoulders 16 Chops, rib and loin 35	::
Pork.	
Loins, whole, 8@10 avg. 32 Loins, whole, 10@12 avg. 32 Loins, whole, 10@12 avg. 28 Loins, whole, 12@14 avg. 28 Loins, whole, 14 and over. 24 Chops	@35 @32 @30 @25 @32 @23 @27 @25 @14 @14
Veal.	
Hindquarters 28 Forequarters 18 18 19 19 19 19 19 19	@38 @24 @35 @18 @24 @50
Butchers' Offal.	
Suet Shop fat Bones, per 100 lbs Calf skins Kips Deacons	@ 6 @ 8 @ 50 @ 15 @ 13 @ 12
CURING MATERIALS.	

Nitrite of Soda, l. c. l. Chicago 9	%
Double refined saltpetre, gran., l. c. 1 6	% 6%
Crystals 8	736
Double refined nitrate of soda, f. o. b.	
N. Y. & S. S., carloads 3'	% 3%
Less than carloads, granulated 4	16 4
Crystals 5	14 5
Kegs, 100@130 lbs., 1c more.	
Boric acid, in carloads, powdered, in bbls. 9	816
Crystal to powdered, in bbls., in 5-ten lots or more	4 9%
In bbls. in less than 5-ton lots 9	16 10
Borax, carloads, powdered, in bbls 5	4%
In ton lots, gran. or powdered, in bbls., 5	% 5
Salt—	
Granulated, car lots, per ton, f.o.b. Chic bulk	
Medium, car lots, per ton, f.o.b. Chica bulk	
Rock, car lots, per ton, f. o. b. Chicago	8.30
Sucar_	

Rock, car lots, per ton, f. o. b. Chicago	8.30	
ugar—		
taw sugar, 96 basis	@4.55	
econd sugar, 90 basis	@4.00	
lyrup, testing 63 and 65 combined sucrose		
and invert	@31	
tandard granulated f.o.b. refiners (2%)	@5.50	
Plantation granulated f.o.b. New Orleans		

Ma

Bbls. Sncks.

ers 29, ws:

or, eek, 925, ,161 ,738 ,008 ,232 ,275 ,710 ,690 ,500 ,765 ,837 ,113 ,280 ,509

680583

ks.

81/6

9% 0 4% 5

.40 0.10 3.30

1.55

1 5,50

OLEOMARGARINE.

CHICAGO MARKET PRICES OLEOMARGARINE. Highest grade natural color animal fat mar-

CHICAGO) IVIA	KKEI PRICES	Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago
WHOLESALE FRESH M	EATS.	DOMESTIC SAUSAGE.	f.o.b. Chicago
Carcass Beef.		Fancy pork sausage, in 1-lb. carton @29 Country style sausage, fresh in link @21	tons, rolls or prints, f.o.b. Chicago @19½ Nut margarine, 1 lb. cartons, f.o.b. Chicago. @21
Week ending	Cor. week, 1925.	Country style sausage, fresh in bulk @19	(30 and 60 lb. solid packed tubs, 1c per lb less.)
May 1. Prime native steers	19 @20 18 @1814	Mixed sausage, fresh. @18 Frankfurts in pork casings . @22 Frankfurts in sheep casings . @22 Bologna in beef bungs, choice. @11 Bologna in beef middles, choice. @119	cago
Medium steers	14 @16 13 @18	Frankfurts in sheep casings	DRY SALT MEATS.
Heifers, good	8 613		Extra short clears
Fore quarters, choice @15	@15	Bologna in cloth, paraffined, choice. @16 Liver sausage in hog bungs. @23 Liver sausage in beef rounds. @14 Head cheese . @16	
Beef Cuts.		New England luncheon specialty @28	Short clear middles, 00-1b, avg. 1.5% Clear bellies, 14@16 lbs. @17% Clear bellies, 14@61 lbs. @17% Clear bellies, 18@20 lbs. @17 Clear bellies, 25@30 lbs. @16% Rib bellies, 25@30 lbs. @16% Rib bellies, 25@30 lbs. @16% Rib bellies, 25@30 lbs. @11 Fat backs, 10@12 lbs. @11 Fat backs, 12@14 lbs. @11% Fat backs, 14@16 lbs. @11% Regular plates @12% @11% Regular plates @11%
Steer Loins, No. 1	@34	Minced luncheon specialty 021	Rib bellies, 20@25 lbs
Steer Short Loins, No. 1 4233	@45 @40	Blood sausage	Fat backs, 10@12 lbs. @11 Fat backs, 12@14 lbs. @114
Steer Loin Ends (hips) @23 Steer Loin Ends, No. 2 @22	@25 @25	Polish sausage	Fat backs, 14@16 lbs. @11½ Regular plates
Cow Loins	@24 @32	DRY SAUSAGE.	Butts
Cow Loin Ends (hins) (016	@20 @23	Cervelat, choice, in hog bungs	WHOLESALE SMOKED MEATS.
Steer Ribs, No. 2	@23 @23	Thuringer Cervelat	Regular hams, fancy, 14@16 lbs
Cow Ribs, No. 2	@18 @13	Farmer @32 Holsteiner @30	Standard regular hams, 12@16 lbs29 @30 Picnics, 6@8 lbs
Steer Rounds, No. 1 @16 Steer Rounds, No. 2 @15½	@16 @151/4	Holsteiner	Standard bacon, 4@8 lbs
Steer Chucks, No. 1	@13 @1214	B. C. Salami, new condition	Picnics (6g8 lbs. 220 lg Sinandard bacon, 4@8 lbs. 230 lg Standard bacon, 10@12 lbs. 636 lg Standard bacon, 12@14 lbs. 229 Standard bacon strips, 6@7 lbs. (229 lg Cooked hams, choice, skin on, surplus fat
Cow Chucks @111/4	@141/2		
Steer Plates	@11 @101/2	Capicolli	Cooked hams, choice, skinned, surplus fat off
Briskets, No. 1	@16 @12	Italian style hams	off
Medium Plates	@ 71/2	SAUSAGE IN OIL.	Cooked picnics, skin on; surplus fat off @29 Cooked picnics, skinned; surplus fat off @30 Cooked loin roll, smoked
Titud Chanks	@ 81/4 @ 71/2 @ 61/4 @ 6 @20	Bologna style sausage in beef rounds— Small tins, 2 to crate	
Strip Loins, No. 1, boneless, @45	@ 55	Simall tins, 2 to crate.	ANIMAL OILS.
Strip Loins, No. 2	@50 @40	Small tins, 2 to crate	Prime lard oil
Sirioin Butts, No. 1	@30 @26	Frankfurt style sausage in pork casings— Small tins, 2 to crate	Extra lard oil
Briloin Butts, No. 3	@18 @75	Small tins, 2 to crate. 7.56 Large tins, 1 to crate. 8.50 Smoked link sausage in pork casings- 7.50 Small tins, 2 to crate. 7.50 Large tins, 1 to crate. 8.50	Prime lard oil 16% @17% Extra winter strained 12% @12% Extra lard oil 114 @12% Extra lard oil 114 @12% Extra No. 1 lard 111 @11% No. 2 lard oil 15 @16% Pure neatsfoot oil 114 @12 Extra neatsfoot oil 12 @12% No. 1 lard strained 11 @11% Acidless tallow oil 114 @11% Acidless tallow oil 10% @11% Acidless tallow oil 10% @11%
Beef Tenderioins, No. 2 @65 Rump Butta	@65 @17 @1 7	Small tins, 2 to crate	Pure neatsfoot oil
Shoulder Clods @15	@15 @10	SAUSAGE MATERIALS.	No. 1 neatsfoot oil
Hanging Tenderloins @10 Beef Products.	W10	Regular pork trimmings	LARD (Unrefined).
Brains (per lb.)	9 @10	Extra lean pork trimmings	Prime, steam, cash tierces
Hearts	@ 7	Pork cheek meat	Lear, raw (@13.12
Sweethreads	29 630 38 642 5 6 6	Fancy boneless bull meat (heavy)	
Fresh Tripe, plain	@ 4 @ 61/6	Pork check meat	LARD (Refined).
Tongues Sweetireads Ox. Tall, per lb. 11 @12 Fresh Tripe, plain @ 4 Fresh Tripe, H. C @ 6½ Livers 11 @14 Kidneys, per lb. 9½@10	11 @15	Beef hearts	Pure lard, kettle rendered, per lb., loose. @14.50 Pure lard, tierces
Veal.		Dr. canner cows, 300 lbs. and up 9 @ 94/ Dr. cutters, 400 lbs. and up 9%@10	OLEO OIL AND STEARINE.
Choice Carcass 17 @20	15 @17	Beef checks, trinmed	Oleo oil. extra
Good Carcass 13 @16 Good Saddles 16 @28 Good Backs 10 @14 Medium Backs 8 @12	11 @14 16 @27	Cured pork tongues (can. trin.)	Oleo stock
Good Backs	16 @27 8 @12 5 @ 7	(These are prices to wholesalers, on material packed in new slack barrels for shipment.)	Prime No. 2 oleo oil
Veal Products.		SAUSAGE CASINGS. (F. O. B. CHICAGO.)	
Brains, each	11 @ 12 55 @ 60 34 @ 35	Beef rounds, domestic, 180 sets per tierce,	TALLOWS AND GREASES.
Sweetbreads	55 @ 60 34 @ 35	per set. @29 Beef rounds, domestic, 140 sets per tierce, per set. @29	Edible tallow, under 2% acid, 45 titre 9 @ 944 Prime packers, tallow
Lamb.	-	Beef rounds, export, 225 sets per tierce,	No. 2 tallow, basis 40% f.f.a., 40 titre 7 6 74
Choice Lamb @30 Medium Lambs @28 Choice Saddles @35	@26 @24	per set. @31 Beef middles, 110 sets per tierce, per set. @1.45 Beef bungs, No. 1, 400 pieces per tierce,	Chicago
Medium Saddles	@30 @28	Reef bungs No 2 400 pleces per tierce.	Yellow grease, 12-15 f.f.a
Choice Fores	@18 @16	Roof wousends No 1 per piece (#15	VEGETABLE OILS.
Lamb Fries, per lb	31 @32 @13		
Lamb Kidneys, per lb @25 Mutton.	@25	Reaf bladders medium per doren @1 85	Crude cotton seed 611—in tanks f.ob. Valley points White, deodorized, in bbls, c.a.f. Chicago. 14 @14% Yellow, deodorized, in bbls 13% @14 Soap stock, 50% f.f.a. basis, f.o.b. mills. 1% @ 2 Corn oil in tanks, f.o.b. mills
Heavy Sheep	@12	heef bladders, large, per dox. #1.85 Hog casings, medium, per bdl. 100 yds #2.25 Hog casings, narrow per lb. f. o. 8. #3.00 Hog middles, without cap, per set. #17 Hog middles, without cap, per set. #17	Yellow, deodorized, in bbls
Light Sheep	@16 @16	Hog middles, without cap, per set	Corn oil in tanks, f.o.b. mills
Light Saddles	@18	Hog bungs, export	Cocoanut oil, seller's tank, f.o.b. coast 94@ 94 Refined in bbls., c.a.f. Chicago, nom184@134
Light Fores	@15 @20	Hog bungs, export.	FERTILIZERS.
Mutton Loins @25	@15	Hog bungs, narrow	Blood, unground and ground 3 3.50@ 3.75
Mutton Stew	@13 @10	VINEGAR PICKLED PRODUCTS.	Ground tankage, 10 to 12% 2.906 3.15
Fresh Pork, Etc.		Regular tripe, 200-lb. bbl \$14.00 Honeycomb tripe, 200-lb. bbl 16.00 Pocket honeycomb tripe, 200-lb. bbl 18.00 Pork feet, 200-lb. bbl 17.50 Pork tongues, 200-lb. bbl 67.00 Lamb tongues, long cut, 200-lb. bbl 42.00 Lamb tongues, short cut, 200-lb. bbl 51.00	Blood, unground and ground
Dressed Hogs	@18 @24	Pork feet, 200-lb, bbl	Ground steam bone per ton27.00@30.00 Unground steam bone per ton24.00@36.00
Pork Loins, 8@10 lbs. avg @30 Hams @30	@24	Lamb tongues, long cut. 200-lb. bbl	Unground bone tankage per ton14.00@16.00
Bellies	607		
Chia 2 Ch 13 101/ 101/	@27 @15	BARRELED PORK AND BEEF.	HORNS, HOOFS AND BONES.
Skinned Shoulders18½@19½ Tenderloins	@27 @15 @16 @55	BARRELED PORK AND BEEF.	HORNS, HOOFS AND BONES.
Skinned Shoulders 18½ 219½ Tenderloins 660 Spare Ribs 18 617 Leaf Lard 615 Rede Feet 627	@27 @15 @16 @55 @13 @16	BARRELED PORK AND BEEF.	HORNS, HOOFS AND BONES. No. 1 horns, 75 lb. average, per ton\$185.00@200.00 No. 2 horns, 40 lb. average, per ton125.00@185.60
SkInned Shoulders 18½ @ 19½ @ 60 Tenderloins 660 Spare Ribs 16 @ 17 Leaf Lard @ 15 Back Fat @ 17 Butts @ 24 Heeks @ 24	@27 @15 @16 @55 @13 @16 @18	BARRELED PORK AND BEEF. Mess pork, regular. \$34.00 Family back pork, 20 to 34 pleces. 37.00 Family back pork, 35 to 45 pleces. 38.00 Clear back pork, 40 to 50 pleces. 28.00 Clear plate pork, 25 to 35 pleces. 25.50 Clear plate pork, 35 to 45 pleces. 24.00	HORNS, HOOFS AND BONES. No. 1 horns, 75 lb. average, per ton\$185.00@200.00 No. 2 horns, 40 lb. average, per ton125.00@185.60
SkInned Shoulders 18½ 19½ Tenderloins 680 Spare Ribs 16 217 Leaf Lard 615 Back Fat 217 Butts 624 Hocks 615 Tails 616 Neck Bones 626	@27 @15 @16 @55 @13 @16 @18 @19	BARRELED PORK AND BEEF. Mess pork, regular. \$34.00 Family back pork, 20 to 34 pleces. 37.00 Family back pork, 35 to 45 pleces. 38.00 Clear back pork, 40 to 50 pleces. 28.00 Clear plate pork, 25 to 35 pleces. 25.50 Clear plate pork, 35 to 45 pleces. 24.00 Rrisket pork. 30.00 Bean pork 25.00	HORNS, HOOFS AND BONES. No. 1 horns, 75 lb. average, per ton\$185.00@200.00 No. 2 horns, 40 lb. average, per ton125.00@185.60
Skinned Shoulders	@ 27 @ 15 @ 16 @ 55 @ 13 @ 16 @ 18 @ 19 @ 13 @ 12	BARRELED PORK AND BEEF. Mess pork, regular. \$34.00 Family back pork, 20 to 34 pleces. 37.00 Family back pork, 35 to 45 pleces. 38.00 Clear back pork, 40 to 50 pleces. 28.00 Clear plate pork, 25 to 35 pleces. 25.50 Clear plate pork, 35 to 45 pleces. 24.00 Rrisket pork. 30.00 Bean pork 25.00	HORNS, HOOFS AND BONES. No. 1 horns, 75 lb. average, per ton\$185.00@200.00 No. 2 horns, 40 lb. average, per ton125.00@185.60
Bellies 622 Calas 6184/6 194 Skinned Shoulders 184/6 194 Tenderloins 660 Spare Ribs 16 617 Leaf Lard 615 Back Fat 914 Hocks 624 Hocks 666 Neck Bones 666 Shores 676 Shores 613 Plack Fores 613	@27 @15 @16 @55 @13 @16 @18 @19 @13 @12 @6 @12 @9	BARRELED PORK AND BEEF. Mess pork, regular. \$34.00 Family back pork, 20 to 34 pleces. 37.00 Family back pork, 35 to 45 pleces. 38.00 Clear back pork, 40 to 50 pleces. 28.00 Clear plate pork, 25 to 35 pleces. 25.50 Clear plate pork, 35 to 45 pleces. 24.00 Brisket pork. 30.00 Bean pork 25.00 Plate beef. 25.50 Extra plate beef. 200 lb. bbls. 27.00 COOPERAGE.	HORNS, HOOFS AND BONES. No. 1 horns, 75 lb. average, per ton. \$185.00@200.00 No. 2 horns, 40 lb. average, per ton. \$185.00@200.00 No. 8 horns. 75.00@105.00 No. 8 horns. 75.00@105.00 Hoofs, white. 75.00@00.00 Hoofs white. 75.00@00.00 Round shin bones, heavies. 90.00@05.00 Reand shin bones, lights and med. 55.00@05.00 Light flats 55.00@05.00 Thigh bones, heavies. 95.00@05.00 Thigh bones, heavies. 95.00@05.00 Thigh bones, heavies. 95.00@05.00 Thigh bones, heavies. 95.00@05.00 Thigh bones, lights and med. 55.00@05.00
Blade Bones @13	@27 @15 @16 @55 @13 @16 @18 @19 @13 @12 @6 @12 @9	BARRELED PORK AND BEEF. Mess pork, regular. \$34.00 Family back pork, 20 to 34 pleces. 37.00 Family back pork, 35 to 45 pleces. 38.00 Clear back pork, 40 to 50 pleces. 28.00 Clear plate pork, 25 to 35 pleces. 25.50 Clear plate pork, 35 to 45 pleces. 24.00 Brisket pork. 30.00 Bean pork 25.00 Plate beef. 25.50 Extra plate beef. 200 lb. bbls. 27.00 COOPERAGE.	HORNS, HOOFS AND BONES. No. 1 horns, 75 lb. average, per ton. \$185.00@200.00 No. 2 horns, 40 lb. average, per ton. \$185.00@200.00 No. 8 horns. 75.00@105.00 No. 8 horns. 75.00@105.00 Hoofs, white. 75.00@00.00 Hoofs white. 75.00@00.00 Round shin bones, heavies. 90.00@05.00 Reand shin bones, lights and med. 55.00@05.00 Light flats 55.00@05.00 Thigh bones, heavies. 95.00@05.00 Thigh bones, heavies. 95.00@05.00 Thigh bones, heavies. 95.00@05.00 Thigh bones, heavies. 95.00@05.00 Thigh bones, lights and med. 55.00@05.00
Blade Bones. @13 Pigs' Feet. 9 Kidneys, per lb. 10 611 Livers 674 Brains 174-618	@ 27 @ 15 @ 16 @ 55 @ 13 @ 16 @ 18 @ 19 @ 13 @ 12	BARRELED PORK AND BEEF. Mess pork, regular. \$34.00 Family back pork, 20 to 34 pleces. 37.00 Family back pork, 35 to 45 pleces. 38.00 Clear back pork, 40 to 50 pleces. 28.00 Clear plate pork, 25 to 35 pleces. 25.50 Clear plate pork, 35 to 45 pleces. 24.00 Brisket pork. 30.00 Bean pork 25.00 Plate beef. 25.50 Extra plate beef. 200 lb. bbls. 27.00 COOPERAGE.	HORNS, HOOFS AND BONES. No. 1 horns, 75 lb. average, per ton. \$185.00@200.00 No. 2 horns, 40 lb. average, per ton. \$185.00@200.00 No. 8 horns. 75.00@105.00 No. 8 horns. 75.00@105.00 Hoofs, white. 75.00@00.00 Hoofs white. 75.00@00.00 Round shin bones, heavies. 90.00@05.00 Reand shin bones, lights and med. 55.00@05.00 Light flats 55.00@05.00 Thigh bones, heavies. 95.00@05.00 Thigh bones, heavies. 95.00@05.00 Thigh bones, heavies. 95.00@05.00 Thigh bones, heavies. 95.00@05.00 Thigh bones, lights and med. 55.00@05.00
Blade Bones @13	@27 @15 @15 @15 @16 @18 @18 @19 @19 @12 @ 12 @ 12 @ 12 @ 12 @ 15 % 15 % 15 % 15 % 15 % 15 % 15 % 15 %	BARRELED PORK AND BEEF. 334.00 Family back pork, 20 to 34 pieces. 37.00 Family back pork, 35 to 45 pieces. 38.00 Clear back pork, 40 to 50 pieces. 28.00 Clear plate pork, 25 to 35 pieces. 25.50 Clear plate pork, 25 to 45 pieces. 24.00 Rrisket pork. 30.00 Bean pork. 25.00 Plate beef. 25.50 Extra plate beef, 200 lb. bbls. 27.00	HORNS, HOOFS AND BONES. No. 1 horns, 75 lb. average, per ton\$185.00@200.00 No. 2 horns, 40 lb. average, per ton125.00@185.60

Retail Section

Cooling the Meat Market

Proper Suction Pressure Needed For Most Efficient Operation

There are a number of suction pressures at which you can operate your cooling machine, Mr. Retailer.

There is only one, however, that will give best and most economical results. To operate above or below this is not to get the most out of your system.

The discussion of balancing the cooling plant and the proper operating pressures to use was begun on this page two weeks ago, and is continued here by the author, a refrigerating expert. This series has been very valuable to the retailer who wants to get the most out of his cooling plant.

Read this article and see if you have been operating your refrigerating machine as economically as possible!

The principles of shop refrigeration were outlined in the first two articles in this series, which appeared in THE NATIONAL PROVISIONER of March 21 and April 4, 1925.

In the third, in the issue of April 18, the construction of the cooler was taken up. The discussion of the ice bunker was begun in the issue of May 2, and was continued in the May 16 issue. Dry air refrigeration was taken up in the sixth article, in the issue of May 30. Mechanical refrigeration was the subject of the seventh of the series, in the issue of June 13.

issue of June 13.

In the issue of July 25, the discussion of the part time plant was begun, and was continued in the ninth installment in the August 8 issue. The automatic plant was taken up in the issue of August 22.

The brine system of cooling was the topic of the eleventh article, in the issue of September 5, while the twelfth, in the issue of September 26, discussed the advanages of mechanical refrigeration.

The refrigeration.

The refrigerated display case was the subject of the thirteenth of the series, in the issue of October 17. The ammonia compressor was discussed in the fourteenth of the series, in the October 24 issue.

Ine series, in the October 24 issue.
Brine hold-over tanks were the subject of
the fifteenth, in the issue of November 21.
The piping system was discussed in the
November 28 issue.
The use of brine tubes as hold-over tank
was taken up in the seventeenth, in the
issue of December 19, 1925. Another type of
hold-over tank was discussed in the issue of
January 2, 1926.

January 2, 1926.

The use of brine spray in the meat market was taken up in the issue of January 30, 1926. In the issue of February 13, 1926, pipe proportions were discussed.

A discussion of operating pressures was begun in the issue of February 27, 1926, and was continued in the issue of April 3, 1926.

The question of balancing the refrigerating plant was begun in the issue of April 17, 1926, and is continued below.

Balancing the Cooling Plant

By M. W. Stoms.

Meat market coolers usually require a temperature of from 34 deg. F. to 40 deg. F., depending upon the character of the meat handled and also upon the peculiarities of the operator.

This term "peculiarities of the operator" is used appropriately, since some operators frequently demand temperatures of 32 deg. F. when actually a temperature of 38 deg. F. would be more desirable for their particular condition. Refrigerating machines are being installed in such markets to operate at suction pressure varying from 15 to 25 #/□" gauge.

The average suction pressure would be 20 #/□" gauge. Without doubt this is the most desirable suction pressure at which to operate if the plant has been so designed, and if all conditions affecting the operation are taken into considera-

Best Pressure to Use.

Suction pressure of 25 #/\[" gauge requires more pipe to be placed in the cooler to balance with the compressor than can conveniently be placed there without crowding the pipe to such an extent that even a slight accumulation of frost and ice will materially obstruct the air circulation through the cooler.

Suction pressures of 15 #/\[" gauge and lower produce too low a temperature inside the pipe coils. When this occurs, the frost and ice accumulation on the pipe surface are frozen so hard that they do not readily start melting when the refrigerating machine shuts down. Therefore each day sees the ice accumulation increased slightly over the day previous until finally it is so big that air circulation is seriously obstructed.

Proper Pressure Helps Air Circulation.

Suction pressures of 20 #/\[" gauge ordinarily do not require such an amount of pipe that it will be crowded, nor is the frost and ice accumulation frozen so hard that it will not readily melt. Air circulation under this condition should be very good at all times.

The proportions for "hold-over" tanks and brine tubes previously given are in all cases suitable for refrigerating plants operating with a suction pressure of 20 #/□" gauge. They will, however, materially vary for any other suction pressure, increasing in size as the suction pressure increases, or decreasing as the suction pressure decreases.

Quite often the piping and tanks have been correctly designed and installed in a cooler, but the compressor used in connection with them is either too large or too small. Consequently it is impossible to operate with the proper suction pressure, as this is dependent upon there being the proper amount of pipe surface to evaporate sufficient ammonia to supply gas to the compressor in just the right amounts

(EDITOR'S NOTE.—Future articles in this series will discuss pipe connections, brine spray systems, etc.)

MEAT SCHOOLS A SUCCESS.

The most recent of the "Housewives' Meat Schools," which was held in Pittsburgh, Pa., early in April, was a success in spite of adverse weather conditions, according to the National Live Stock and Meat Board, sponsor of the educational program. Co-operation of the local women's clubs in arranging the school was said to have been exceptionally fine.

The Board pointed out further that the lively interest among Pittsburgh women stirred up by the school has called for additional lectures and demonstrations since that time. These are being given under the auspices of the Retail Meat Dealers' Association of Allegheny County, which co-operated with the Board in presenting the school.

Nine meetings were held in Pittsburgh Nine meetings were held in Pittsburgh during the school week. As at the previous schools in Cleveland, O., and Columbus, O., and Syracuse, N. Y., Miss Inez S. Willson, home economics director of the National Live Stock and Meat Board, and A. T. Edinger of the U. S. Department of Agriculture, were on hand as lecturers. as lecturers.

P. T. Ziegler, of Pennsylvania State College, also assisted with the talks at each of the meetings. Meat cutting demonstrations accompanied the lecturers.

Retail Cutting Tests

Do you make your own cutting tests, Mr. Retailer?

You are working in the dark if you do not!

The valuable series of articles on cutting tests for the retail meat dealer which ran in THE NA-TIONAL PROVISIONER has been reprinted into one pamphlet. It makes a handy reference guide to follow in making your cutting tests. Every retailer needs one.

They may be had by subscribers by sending in the attached coupon, together with 5 cents in stamps:

The National Provisioner, Old Colony Bldg., Chicago, Ill.

Please send me copy of reprints on "Cut-ting Tests for Retailers."

Name Street

City Enclosed find 5 cents in stamps.

THIRD MEAT STORY CONTEST.

More than 10,000 high-school girls are enrolled to date in competition for university scholarships and cash prizes offered in connection with the Third National Meat Story Contest, says the National Live Stock and Meat Board, the

contest sponsor. Every state is represented, it is said.

The story contest is held annually by the National Board as a feature of its program of education on the subject of meat. Its success is attributed to wide co-operation accorded by high-school home eco-nomics teachers through whom the con-

test is carried on.

The stories will be judged by a committee of home economics specialists selected from the most prominent women in the United States in this field. Winners will be announced about June 1.

Did you know that man ate meat before agriculture and the cereals were known?

oi

ver.

ion

uc-

as

ave

in

on-

or

ble

es-

ere

ace

ply

ght

rine

es

ts-

in

ac-

ind

nal

cal

nol

ne.

the

en

for

ons

ren

eat

re-

tor

nd

ate

at

rs.

re

ni-

of-

a-

he

.6-

at.

a-

0-

ed he

i11

n?

Meet the Meat Man

Here's where he tells you things that will help you to make more money.

Sales Letters and Posters Will Move Slow Cuts

By John C. Cutting.

"Good morning to you, Mister O'Toole!"

"Ah, 'tis you, Dennis, and a happy smile you're wearin'," replied the proprietor of O'Toole's Fancy Meat Market, as he clasped the big hand of Cassidy, the packer salesman.

"It's meat I'm selling, O'Toole, and that blarney will go a long ways." Cassidy opened the ice box and disappeared, with the proprietor separated by ten thicknesses of insulation and twenty degrees of temperature.

O'Toole busied himself with a customer who bought two lamb chops, gave him thirty cents and a hard look. The boss took both and went back to the ice box, where Cassidy met him with a well-filled order blank:

"Put your 'John Hancock' on this order," said Cassidy, as he handed O'Toole the sales slip.

"'Tis a lot you're takin' on yourself," replied O'Toole. "And why all these chucks?" he asked. "Can't you sell beefforequarters to any of your other dealers?"

"You're talkin' out of turn, Mr. O'Toole. I'm going to sell chucks to every customer on my route because they're cheap today. And it's me you should be thanking for taking so much interest in your business." Cassidy was getting warmed up.

"A queer way of thinking, you have, Dennis, my boy," replied O'Toole. It's thankin you, I should be, eh?"

"Just that," countered Cassidy. "Somebody has got to get you all 'hopped up' to make more sales if you're going to stay in this location much longer. You've been living in the past, O'Toole. Your profits in the good old days are now mere memories.

"You are no longer a butcher. You're a retail meat dealer and supposed to know all the fine points of sound and dignified merchandising—"

"What's that got to do with all those chucks you've unloaded on me?" asked the Celt, with a bit of acid in his tone.

"Chuck it," countered Cassidy, "and listen to me."

"You need the 'urge' to make more sales. You aren't conducting a meat market.

"You've got a museum here, the way you're running your shop. And because of your indifference to sales, your trade will soon be strict vegetarians. That's all right, too, but don't masquerade under the guise of a meat dealer, unless you're going to be a credit to the industry—"

"But," interrupted O'Toole, "about these

"At interrupting," replied Cassidy,

"you're as welcome as Houdini at a seance. Listen:

"It's only Monday. Get out a nice letter to your customers. Tell them how cheap the cuts from the beef forequarters are. Include a couple of good recipes for stews, or roasts, to be prepared from the chuck. The printer can have them for you this afternoon. They'll be in the mails tonight.

"Tomorrow you'll be so busy you'll wish you had eight hands and less brogue. Put up neatly lettered posters on your front windows. Put another on each side of the store. Let your customers know what's good for them—just the way I've let you in on a good thing."

"That's a lot of boloney," said O'Toole, but he was smiling.

"That reminds me," said Cassidy as he swung out of the door, "I almost forgot to put you down for some sausage. S'long, Michael."

(Further adventures of Cassidy, the packer salesman, will appear in an early issue.)

TO BUY AND COOK MEAT.

Women in a number of cities have taken seriously the charges made by the government that housewives know very little about meat buying and cooking. Large groups are going to meat schools to brush up on the finer points of this art.

These schools are being conducted by the National Live Stock and Meat Board with the U. S. Department of Agriculture cooperating. Thus far they have been held in Cleveland and Columbus, O., Syracuse, N. Y., and Pittsburgh, Pa. Other cities are to be announced later. Women's clubs and parent-teachers' associations are cooperating to make the schools a success. Authorities on the subject from the Board and the Department are present in each city to give instruction.

Did you know that meat was the chief diet of ancient athletes?

Straight Talks to Retailers

The retail meat trade is just beginning to find out "What's the Matter with the Meat Business?"

It is "taking a tumble to itself!"

It is discovering the difference between a "butcher" and a "meat merchant."

It has been told some very plain truths during the past year or two about its faults and their remedies.

And it likes the medicine!

One of those who have talked "straight from the shoulder" is W. C. Davis, of the U. S. Department of agriculture, who has studied retail meat trade conditions all over the United States, and whose report in 1925 created a sensation. It also made him one of the most popular men who ever addressed a retailers' convention.

Mr. Davis is writing a series of "Straight Talks to Retailers" for readers of THE NATIONAL PRO-VISIONER. The next will appear in an early issue. Watch for it.

A Simple System of Retail Bookkeeping

A new simple system of bookkeeping for the retail meat dealer has just been put on the market.

It is known as "Lindquist's Ideal Accounting System" for retail meat and grocery dealers.

The author, Roy C. Lindquist, has made extensive surveys in retail meat markets all over the country for the past several years, and knows what the retailer needs.

He has given him this in his "ideal accounting system."

It is easy, complete, accurate.

The binders, with enough bookkeeping sheets to last two years, can be secured at a very reasonable cost.

For further information write THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill.

Tell This to Your Trade!

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

USING COLD CORNED BEEF.

Although cooked corned beef is delicious served cold, it can also be served hot in the following way. This recipe provides the "change" so much to be desired in menus.

Slices of cold cooked corned beef or canned corn beef should be used. Place in a hot pan in butter, after sprinkling pepper on them, and cook on both sides until brown. There should be prepared 2 or 3 cups of mashed potatoes, mixed with ½ cup of grated horseradish, 1 teaspoon of dry mustard, 1 teaspoon salt and 2 tablespoons of either vinegar or Worcestershire sauce.

Place the browned corned beef in the center of a hot platter, and put the potato mixture in the pan and heat quickly until slightly browned. Then arrange in mounds at once at each end of the platter, and garnish with small gherkins.

Did you know that roast pork was supposed to have originated in early China, when a hut burned down and a pig burned to death in it?

New York Section

J. W. Burns, president of the United Chemical & Organic Products Company, Chicago, was in town during the week.

E. G. Havard, in charge of the produce department, Cudahy Packing Company, Chicago, was a visitor to the city this week.

The sympathy of the trade is being extended to Mrs. George Anselm in her recent bereavement. Mrs. Anselm's brother passed away last week after an illness of long duration.

Among the visitors to Swift & Company this week were H. C. Stanton, soap department, F. H. Stemm, cattle buyer, of Chicago, and R. H. Hull, of the soap works at Cambridge, Mass.

C. D. Middlebrook, of Wilson & Company, Chicago, sailed from New York last Saturday with Mrs. Middlebrook. He contemplates visiting England and South America, returning in some four to six months' time.

The Wilson Fellowship Club will hold a beefsteak dinner on Saturday, May 15th at 6:30 p. m. This is to be another of the home affairs which have become so popular with the organization, and will be held in the general offices of the Company at 45th street and First Avenue.

George P. Schenk, one of the famous

seven Schenk Brothers of the Columbus Packing Co., Columbus, Ohio, spent the week-end last week in New York with Mrs. Schenk. This week-end another brother of the famous family, Edward A. Schenk, with his wife, will also be in New York.

The golden jubilee of the New York offices of the Cooperative Wholesale Society, whose parent office is in Manchester, England, will be celebrated by a banquet at the Waldorf Astoria on Saturday evening, May 1. The New York branch has invited four of their directors and the secretary of the company, who arrived from England on the S.S. Homeric last Wednesday afternoon.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending April 24, 1926: Meat.—Manhattan, 315 lbs.; Brooklyn, 2,016 lbs.; Bronx, 7 lbs.; Total, 2,338 lbs. Fish.—Manhattan, 3 lbs.; Brooklyn, 85 lbs.; Total, 88 lbs. Poultry and Game.—Manhattan, 4 lbs.

The Armour Social Club, which is composed of executives, foremen and clerks of Armour and Company organizations in New York and Jersey City, will give a spring dance at Leslie, 83rd Street and Broadway, on Saturday evening, May 1. John Spanburgh is president of the club.

The committee of arrangements consists of Messrs. Chalcraft, Macklin and Sichelman. Many novel features will be presented.

Leon Loeb, youngest son of Mr. and Mrs. Moe Loeb, who has been attending Dartmouth College, is taking part of the course in Sorbonn, Paris, where he has been for the last five months. He will be joined later by his parents, who contemplate leaving about the first of June. Their present plans include seeing Europe under the guidance of their son who will be well posted by that time on what is worth seeing.

Dr. G. R. Gillies, inspector in charge of the New York district, U. S. Bureau of Animal Industry, gave a lecture, accompanied by pictures, before the class on beef, veal and lamb at the Columbia University on April 29th. His subject was "The Enforcement of the Meat Inspection Law." The class at the Columbia University is being conducted under the auspices of the Institute of American Meat Packers.

A banquet was tendered to Dr. Julius Huelsen by the U. S. Bureau of Animal Industry employees of the New York Station on Wednesday evening of last week at the Knickerbocker Grill, 42nd Street and Broadway. The dinner was attended by about 75 inspectors, and was given Dr. Huelsen upon his leaving to take charge of the Paterson, N. J., station of the department. He has been inspector in the New York Butchers Dressed Meat Company. Dr. G. R. Gillies, inspector in charge of the New York Board, was toastmaster.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Thursday, April 29, 126, as follows:

1920, as follows:				
Fresh Beef:				
STEERS (Hvy. Wt. 700 lbs. up):	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Choice	\$15.50@17.50	\$17.00@17.50	\$16.50@18.50	\$17.00@17.50
G000	14.50@15.50	16.00@17.00	16.00@17.00	16.00@16.50
STEERS (Lt. & Med. Wt., 700 lbs. down): Choice				
Choice	17.50@18.50		17.50@18.50	17.50@18.50
Good	16.00@17.50		16.50@17.50	16.50@17.00
STEERS (All Weights):				
Medium	15.00@16.00	15.00@16.00	15.50@16.50	15.00@16.00
Common	14.00@15.00		14.00@15.00	13.00@14.50
cows:				
Good		14.50@15.50	13.50@15.00	14.00@15.00
Medium		13.50@14.50	12.00@13.00	12.50@13.50
Common	11.00@12.50		11.00@12.00	11.50@12.50
Fresh Veal (1): VEALERS:				
Choice	10 00@21 00		20,00@22,00	21.00@22.00
Good			17.00@20.00	19.00@21.00
Medium	12.00@15.00	17.00@18.00	15.00@17.00	16.00@18.00
Common		16.00@17.00	13.50@15.00	
CALF CARCASSES (2):				
Choice	********	********	17.00@18.00	16.00@17.00
Good	********		16.00@17.00	15.00@16.00
Medium			15.00@16.00	14.00@15.00
Common		* * * * * * * * * * *	14.00@15.00	
Fresh Lamb and Mutton:				
SPRING LAMB (GdCh.)		********	33.00@36.00	33.00@35.00
SPRING LAMB (Medium)	********	********	30.00@32.00	********
LAMB (30-42 lbs.): Choice				
Good		30.00@31.00	28.00@31.00	32.00@33.00
	28.00@30.00	29.00@30.00	27.00@29.00	30.00@32.00
LAMB (42-55 lbs.): Choice		28.00@30.00	28.00@30.00	
Good		26.00@28.00	26.00@28.00	28.00@30.00
LAMB (All Weights):	*	20.00@20.00	20.00@20.00	20.000000000
Medium	98 006390 00	25.00@29.00	25,00@28.00	28.00@29.00
Common	26.00@28.00	20.00020.00	20.00@20.00	
MUTTON (Ewes):	20.0000			
Good	16 00@18 00	21.00@22.00	18.00@20.00	19.00@20.00
Medium		19.00@21.00	16.00@18.00	17.00@18.00
Common	13.00@14.00	17.00@19.00	15.00@16.00	***********
Fresh Pork Cuts:				
LOINS:				
8-10 lb. av	28.00@30.00	30.00@31.00	30.00@31.50	29.00@31.00
10-12 lb. av. 12-15 lb. av. 15-18 lb. av.	27.00@28.00	28.50@30.00	28.00@31.00	28.00@30.00
12-15 lb. av	25.00@26.00	27.00@28.00	26.50@28.00	26.00@28.00
18-22 lb. av	22.00@23.00	25.00@26.50 24.00@25.00	25.00@27.00 23.00@25.00	24.00@25.00 28.00@24.00
	#1.00@##3.00	24.00@25.00	23.00@25.00	28.00@24.00
SHOULDERS:	10.00000.00		10 00@01 00	00 00 00 01 00
N. Y. Style—Skinned	15.00@20.00	* * * * * * * * * * * *	19.00@21.00	20.00@21.00
PICNICS: 4-6 lb. av	16 00@17 00	10 00@90 00		
6-8 lb. av		19.00@20.00 $18.00@19.00$	18.50@20.00	17 50@10 00
				17.50@19.00
BUTTS: Boston Style		*******	22.00@24.00	24.00@25.00
TRIMMINGS:	10.000011.00	*******	*******	
Regular	11 00@19 00			
Lean	19.00@20.00	*********		
	20.000			

(1) Includes "skin on" at New York and Chicago.

(2) Includes sides at Boston and Philadelphia.

PORK CUTS AT NEW YORK. (Special Report to The National Provisioner from H. C. Zaun.)

New York, April 7, 1926.—Wholesale prices on green and S. P. meats are as follows: Pork loins, 33@34c; green hams, 8-10 lbs., 29c; 10-12 lbs., 28c; 12-14 lbs., 27½c; green picnics, 4-6 lbs., 19@20c; 6-8 lbs., 18½c; green bellies, 6-8 lbs., 28c; 8-10 lbs., 28c; 10-12 lbs., 27½c; 12-14 lbs., 27c; S. P. bellies, 6-8 lbs., 24c; 8-10 lbs., 24c; 10-12 lbs., 23c; 12-14 lbs., 23c; S. P. hams, 8-10 lbs., 26½c; 10-12 lbs., 26c; 12-14 lbs., 25c; 18-20 lbs., 25c; city dressed hogs, 21¾c; city steam lard, 14¾c; compound, 14¾dc; compound, 1444@15c.

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending April 24, 1926, are reported officially as follows:

Point of origin.	Commodity.	Amount.
Canada-C	Calf carcasses	2.042
Canada	Boneless beef	28,928 lbs.
Canada—E	Beef tongues	2.857 lbs.
Canada—8	Smoked pork	4.878 lbs.
CanadaI	Pork tenderloins	2,454 lbs.
Canada	Veal cuts	433 lbs.
CanadaC	Calf livers	5.748 lbs.
CanadaI	Fluid extract of beef	38 lbs.
Canada-I	Pork loins	168 lbs.
Spain-Lo	ose sausage	398 lbs.
Spain-Sa	usage in tins	800 lbs.
Germany-	-Smoked ham	1.775 lbs.
Germany-	-Loose sausage	275 lbs.
France-L	oose sausage	570 lbs.
France-N	discellaneous meats (tins)	350 lbs.
Italy Loc	and appeared thereto (time)	1 000 100

Poor ice boxes eat up profits. Send your cooler troubles to Retail Editor, The NATIONAL PROVISIONER, Old Colony Bldg., Chicago.

Among the Master Butchers

Some 50 members of the various branches of the New York State Association of Retail Meat Dealers, Inc., left New York by train on last week Wednesday to attend the last of the three consecutive meetings held by the Philadelphia Branch. An important meeting of the Bronx Branch, which had been been previously arranged, prevented State President Fred Hirsch and other members of this Branch from attending.

The Philadelphia Branch entertained the New Yorkers at the Elks Club where dinner was served, prior to attending the meeting. Meetings were held on Monday, Tuesday and Wednesday evenings of last week in the North, South and Central sec-

week in the North, South and Central sections of the city with a view to forming branches in each of the three places.

Being probably one of the last branches to be organized in a large city, Philadelphia is doing some wonderful work and making great strides.

National Secretary John T. Kotal made a special trip from Chicago to participate in the meeting, as did Charles W. Meyers, director of Trade Relations of Armour and Company. B. F. McCarthy, local representative of the U. S. Bureau of Agricultural Economics, also was present.

Bronx Branch Meeting.

The Bronx Branch, New York State Association of Retail Meat Dealers, Inc., held a large open meeting on Wednesday evening of last week. There were more than 100 present, and a number of new members were received.

It was a meeting full of enthusiasm and It was a meeting full of enthusiasm and pep with a number of interesting talks on fats, a freezing machine and a new boning device. Mr. Meier of B. Meier and Son gave a very interesting talk. Refreshments were served, and the meeting lasted until 12:30.

Business Manager Fred Hirsch wishes to express through The National Provisioner, the appreciation of the Branch to the managers of the wholesale houses for their assistance, especially with reference to hanging posters of the meet-

reference to hanging posters of the meeting in their markets and enclosing invitations in their statements

Association Name Changed.

The Evans Bill, changing the name of the New York State Association of United Master Butchers of America, Inc., to the "New York State Association of Retail Meat Dealers, Inc.," which was recently passed by both Houses of the Legislature, has been signed by Governor Smith and has now become a law. This change conforms to the title of the national organization, of which the state as-

sociation is a part.

The original charter granted to the Association did not follow the customary precedent of general corporation laws but

was put through by a special act of the Legislature. This necessitated the new change of name to be handled in the same manner.

The new name brings about a long de-The new name brings about a long desired change and one which is more accurately applied to the retail meat industry than the words "Master Butcher." The former title was applicable in former years when the butcher did his own killing but is entirely out of keeping with the modern retail meat dealer who is a vender

On April 13th, Charles Kramer, president of Kramer Brothers, and a member of Ye Olde New York Branch, New York State Association of Retail Meat Dealers, celebrated a birthday. On the same day, his sister, Mrs. Anna Stoff, a member of the Ladies Auxiliary, New York State Association of Retail Meat Dealers, also celebrated her birthday.

On April 26, Mrs. George Kramer, past president of the Ladies' Auxiliary, New York State Association of Retail Meat Dealers, celebrated her first birthday in her new home in Far Rockaway. During the evening she was surprised by the re-ceipt of a telegram of congratulations from Philadelphia.

Get expert advice when you have trouble with your ice box. Write to Retail Editor, The National Provisioner, Old Colony Bldg., Chicago.

Running a Meat Store

Complete copies of Dr. Horace Secrist's final report on "Expenses, Profits and Losses in Retail Meat Stores" may be obtained by any retailer desiring them.

All the facts and figures-including the approved form for drawing up a "Profit and Loss Statement"—are combined in a 70page book.

This is the first time such reliable and practical information on retail accounting has ever been made available to the retailer.

Fill out and return the following order, with remittance for \$1.00; and the book will be sent postpaid:

The National Provisioner:
Old Colony Bldg., Chicago, Ill.
Please send me copy of "Expenses,
Profits and Losses in Retail Meat
Stores," by Horace Secrist.

Price with o				r)(30	t	p	8	ı	đ]	3	0	n	1	lt	t	a	n	C	e
City																								
Street.																								
Name.								*				*									•	•	•	

LOCAL AND PERSONAL.

The meat market and grocery of G. E. Temple, 720 Henry street, Marion, Ohio, was recently damaged by fire.

A new meat market has been opened at 1055 West State street, Rockford, Ill., by Cacciatore & Sons.

Louis Hosesel has sold his meat mar-ket in Rochester, Ind., to Percy Hawkins and Charles Overmyer.

A new meat market and grocery, known as the Perfect Grocteria and Market, has been opened in Nappanee, Ind., by Elder & Clabaugh.

Cooper & Son have sold their meat market in Medina, N. Y., to Austin

A new meat market has been opened in Waynesboro, Pa., by Harry Stitely. J. D. Peters has sold his meat market

in Viola, Ill., to Ward Curtis.
Clell Smith has sold his meat market in
Douglas, Nebr., to Luther Watson.
Minnie E. Phillips and Henry S. Phillips

have sold their meat market in Syracuse, N. Y., to Frank M. Muncy. A new meat market has been opened in

Lead, S. D., by James McBride.

George Ray has sold his Ideal Meat
Market in Laurel, Nebr., to August Weseloh.

J. R. Schenck has sold his City Meat Market in Osceola, Nebr., to S. Brooks and his son Richard.

A new meat market has been opened in

John Zahler has opened a new meat market in Albertville, Minn.

A new meat market has been opened in

A new meat market has been opened in Hawarden, Ia., by Gus Johnson.

Lyle Stabdley has opened a new meat market in Zumbro Falls, Minn.

The Winkelman Meat Market in Akeley, Minn., was recently destroyed by the fire that wiped out half of that town's business

district.

The Snellinger Meat Market at 16
Third street SW, Rochester, Minn., has been sold to A. G. Cook.

The Palmer Meat Market in Winner, S. D., has been sold to Frank Vzralek.

The Thomas Jobes meat market in Hol-

land, Minn., was recently destroyed by

Frank Marn has sold a half interest in his meat market in Ute, Ia., to James

D. C. Cook has sold a half interest in his meat market in Dalton, Nebr., to Herman Zarbaugh.

The Filley Meat Market in Filley, Nebr., has been sold to W. H. Churchill.

A new meat market has been opened in Winona, Minn., by Bert Boomer and

Winona, Minn., by Bert Boomer and Joseph Ebertowski.

Petch Brothers have sold their meat market in Belle Plaine, Ia., to Arthur

Moldenhauer.

John P. Williams has sold his Palace
Meat Market in Winslow, Ariz., to W. R.
and George I. Baker.

A new meat market, known as the City Cash Market, has been opened in Visalia, Calif., by Emil Schmitt.

Coats and Aprons of the Better Kind Service as it Should Be

Master Butchers' Laundry Association, Inc. An Organization of Butchers, by Butchers, for Butchers 617-619-621 E. 18th Street

NEW YORK, N. Y.

elrend

26.

ing he nas be ne. DE

of mon bia ect [nhe ed of

rk nd as to ta-

rk

ius

ale as ıs, 5-8 10 0; c;

he ed

gs,

NEW YORK MARKET PRICES

NEW YORK M	ARKET PRICES	Western, 43 to 47 lbs. to dozen, lb38 @39 Western, 36 to 42 lbs. to dozen, lb @37
		Western, 30 to 35 lbs. to dozen, lb @35
LIVE CATTLE. Steers, top	FRESH PORK CUTS. Pork loins, fresh, Western, 10@12 lbs. avg.29 @30 Pork tenderloins, fresh	Chickens—frozen—dry picked—barrels—fair to good: Western, 60 to 65 lbs. lb. 34 @38 Western, 55 to 59 lbs. lb. 33 @37 Western, 43 to 47 lbs. lb. 32 @34 Western, 30 to 35 lbs. lb. 31 @33
LIVE CALVES. Calves, top@15.00	Shoulders, Western, 10@12 lbs. avg. .20 @21 Butts, boneless, Western. .27 @28 Butts, regular, Western. .23 @24	Western, 25 to 30 lbs., lb,
Caives, culls, per 100 lbs 6.00@ 9.00 LIVE SHEEP AND LAMBS.	Hams, city, fresh, 6@10 lbs. avg29 @30 Hams, Western, fresh, 10@12 lbs. avg28 @29	Long Islands, bbls
Lambs, spring	Picnic hams, Western, fresh, 6@8 lbs. avg.17 @18 Pork trimmings, extra lean	Prime, dark, per dozen 3.00@ 4.00
LIVE HOGS.	Spare ribs, fresh. 16 @17 Leaf lard, raw. 15 @16	LIVE POULTRY. Broilers, colored, via express, lb55 @60
Hogs, heavy	BONES, HOOFS AND HORNS.	Geese, other nearby, via express
Hogs, medium 14.00@14.15 Hogs, 160 lbs. @14.25	Round shin bones, avg. 48 to 50 lbs. per 100 pcs	Guineas, per pair, via freight or express @80
Hogs, 140 lbs	Flat shin bones, avg. 40 to 45 lbs., per 100 pcs @ 75.00	BUTTER.
Roughs	Black hoofs, per ton	Creamery, extras (92 score)
DRESSED HOGS.	Thigh bones, avg. 85 to 90 lbs., per 100 pieces	Creamery, lower grades34 @35
Hogs, heavy	Horns, avg. 7½ oz. and over, No. 1s300.00@325.00 Horns, avg. 7½ oz. and over, No. 2s250.00@275.00	EGGS.
Hogs, 160 lbs	Horns, avg. 7½ oz. and over, No. 3s200.00@225.00 FANCY MEATS.	Extras, per dozen. .32½@33½ Extra firsts .31½@32½ Firsts .30½@31
DRESSED BEEF.	Fresh steer tongues, untrimmed. @30c a pound	Checks271/2@281/2
CITY DRESSED.	Fresh steer tongues, l. c. trim'd @40c a pound Sweetbreads, beef	FERTILIZER MATERIALS.
Choice, native, heavy	Sweetbreads, veal 1.00 a pair Beef kidneys @16c a pound	BASIS NEW YORK DELIVERY.
Native, common to fair	Mutton kidneys	Ammoniates.
WESTERN DRESSED BEEF. Native steers, 600@800 lbs	Oxtails	Ammonium sulphate, bulk, f.o.b. works, per 100 lbs
Native choice yearlings, 400@600 lbs17 @181/2 Western steers, 600@800 lbs161/2@17	Beef hanging tenders	Ammonium sulphate, double bags, per 100 lbs., f.a.s. New York
Texas steers, 460@600 lbs	BUTCHERS' FAT.	Blood, dried 15-16% per unit
Good to choice cows	Shop fat @ 2% Breast fat	Fish guano, foreign, 13@14% ammonia, 10% B. P. L
Fresh bologna bulls10%@11%	Edible suct @ 6½ Cond. suct @ 5½	Fish scrap, acidulated. 6% ammonia, 3% A. P. A., f.o.b. fish factory 3.50@ 50c
BEEF CUTS.	Bones @20	Soda Nitrate, in bags, 100 lbs. spot @2.63 Soda Nitrate, in bags, May @2.68
	CDICTO	
Western. City. No. 1 ribs	SPICES. Whole. Ground.	Tankage, ground, 10% ammonia, 15% B. P. I. bulk
No. 1 ribs. .22 @23 25 @28 No. 2 ribs. .18 @20 23 @24 No. 3 ribs. .016 21 @22	Whole. Ground. Pepper, white	Tankage, ground, 10% ammonia, 15%
No. 1 ribs. .22 @23 25 @28 No. 2 ribs. .18 @20 23 @24 No. 3 ribs. .016 21 @22 No. 1 loins. .@33 No. 2 loins. No. 2 loins.	Whole. Ground. Pepper, white	Tankage, ground, 10% ammonia, 15% B. P. L. bulk
No. 1 ribs. .22 @23 25 @28 No. 2 ribs. .18 @20 23 @24 No. 3 ribs. .@16 21 @22 No. 1 loins. .@33	Whole. Ground. Pepper, white. 36 39 Pepper, black 26 29 Pepper, Cayenne 12 19	Tankage, ground, 10% ammonia, 15% B. P. L. bulk
No. 1 ribs .22 .22 .25 .28 No. 2 ribs .18 .20 .23 .24 No. 3 ribs .21 .22 .21 .22 No. 1 loins .233 .28 .28 .20 .28 No. 2 loins .22 .26 .28 .26 .28 No. 3 loins .213 .24 .25 No. 1 hinds and ribs .22 .24 .23 .25 No. 2 hinds and ribs .20 .21 .214/26/224/2	Whole. Ground. Pepper, white. 36 38 Pepper, black 26 29 Pepper, Cayenne 12 19 Pepper, red. 21 Allspice 17½ 19½ Cinnamon 12½ 16½ Corlander 6 9	Tankage, ground, 10% ammonia, 15% B. P. L. bulk. 3.80@10c Tankage, unground, 9@10% ammonia 3.40@10c Phosphates. Bone meal, steamed, 3 and 50 bags, per ton 236.00 Bone meal, raw, 4½ and 50 bags, per ton 236.00 @36.50 Acid phosphate, bulk, f.o.b. Baltimore, per
No. 1 ribs .22 @23 25 @28 No. 2 ribs .18 @20 23 @24 No. 3 ribs .016 21 @22 No. 1 loins .033 .030 No. 2 loins .025 26 .28 No. 3 loins .013 24 .025 No. 1 hinds and ribs .22 .024 .23 .025 No. 2 hinds and ribs .20 .021 .21½/@22½ .21½/@22½ No. 3 hinds and ribs .15 .18 .20½/@21 .20½/@21 No. 1 rounds .017 .018 .00½/@21 .00½/@21	Whole. Ground. Pepper, white. 36 38 Pepper, black 26 29 29 29 21 21 21 21 21	Tankage, ground, 10% ammonia, 15% B. P. L. bulk
No. 1 ribs .22 @23 25 @28 No. 2 ribs .18 @20 23 @24 No. 3 ribs @16 21 @22 No. 1 loins @33 @30 No. 2 loins @25 26 @28 No. 3 loins @13 24 @25 No. 1 hinds and ribs @21 21½@22½ No. No. 2 hinds and ribs 20½@21 21½@21 No. 1 rounds	Whole. Ground. Pepper, white. 36 36 39 Pepper, black 26 29 Pepper, Cayenne 12 19 Pepper, red. 21 Allspice 17½ 19½ Cinnamon 12½ 16½ Cortander 6 0 Cloves 25 30 Gluger 21 Mace 1.15 1.25 Nutmeg 56	Tankage, ground, 10% ammonia, 15% B. P. L. bulk
No. 1 ribs .22 .22 .25 .28 No. 2 ribs .18 .20 .23 .24 No. 3 ribs .21 .22 .22 .20 .21 .22 No. 1 loins .233 .23 .30<	Whole. Ground. Pepper, white. 36 38 26 29 29 29 29 20 20 20 20	Tankage, ground, 10% ammonia, 15% B. P. L. bulk
No. 1 ribs	Whole. Ground. Pepper, white. 36 36 38 Pepper, black 26 29 Pepper, Cayenne 12 19 Pepper, red. 21 21 Allspice 171½ 16½ Cinnamon 12½ 16½ Corlander 6 9 Cloves 25 30 Ginger 21 Mace 1.15 1.25 Nutmeg GREEN CALFSKINS.	Tankage, ground, 10% ammonia, 15% B. P. L. bulk
No. 1 ribs	Whole. Ground. Whole. Ground.	Tankage, ground, 10% ammonia, 15% B. P. L. bulk. 3.80@10c Tankage, unground, 9@10% ammonia 3.40@10c Phosphates. Bone meal, steamed, 3 and 50 bags, per ton Bone meal, raw, 4½ and 50 bags, per ton Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat. 200 bags, per ton. 400 bags, bags, per ton. 400 bags, bags, per ton. 400 bags, basis 80%, per ton. 400 dall.00 dal
No. 1 ribs	Whole. Ground. Whole. Ground.	Tankage, ground, 10% ammonia, 15% B. P. L. bulk
No. 1 ribs	Whole Ground Ground Ground Ground Ground Ground	Tankage, ground, 10% ammonia, 15% B. P. L. bulk. 3.80@10c Tankage, unground, 9@10% ammonia 3.40@10c Phosphates. Bone meal, steamed, 3 and 50 bags, per ton 200 bags, per ton
No. 1 ribs	Whole. Ground. Whole. Ground.	Tankage, ground, 10% ammonia, 15% B. P. L. bulk
No. 2 ribs	Whole. Ground. Pepper, white. 36 36 38	Tankage, ground, 10% ammonia, 15% B. P. L. bulk. 3.80@10c Tankage, unground, 9@10% ammonia. 3.40@10c Phosphates. Bone meal, steamed, 3 and 50 bags, per ton. 286.50 Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat. 200. 201. 201.00 Manure salt, 20% bulk, per ton. 201.00 Muriate in bags, basis 90%, per ton. 202.50 Sulphate in bags, basis 90%, per ton. 202.50 April 16 17 19 20 21 22 Chicago 37 364 364 37 374 3714 New York 38 374 384 384 384 384 384 384 384 384 384 38
No. 1 ribs	Whole. Ground. Whole. Ground.	Tankage, ground, 10% ammonia, 15% B. P. L. bulk. 3.80@10c Tankage, unground, 9@10% ammonia. 3.40@10c Phosphates. Bone meal, steamed, 3 and 50 bags, per ton. 236.00 Bone meal, raw, 4½ and 50 bags, per ton. 236.00 Bone meal, raw, 4½ and 50 bags, per ton. 236.00 Potash. Kainit, 12.4% bulk, fo.b. Baltimore, per ton, 16% flat. 20% bulk, per ton. 211.00 Murlate in bags, basis 80%, per ton. 22.50 Sulphate in bags, basis 90%, per ton. 243.00 BUTTER AT FOUR MARKETS. Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for the week ending April 22, 1926: April 16 17 19 20 21 22 Chicago 37 38% 38½ 38½ 38½ 38½ 38½ 38½ Boston 38% 38½ 38½ 38½ 38½ 38½ 38½ Boston 38% 38½ 38½ 38½ 38½ 38½ Boston 38% 38½ 38½ 38½ 38½ 38½
No. 2 ribs	Whole. Ground. Pepper, white. 36 36 38	Tankage, ground, 10% ammonia, 15% B. P. L. bulk. 3.80@10c Tankage, unground, 9@10% ammonia. 3.40@10c Phosphates. Bone meal, steamed, 3 and 50 bags, per ton. 236.00 Bone meal, raw, 4½ and 50 bags, per ton. 236.50 Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat. 200.00 Potash. Kainit, 12.4% bulk, per ton. 232.50 Sulphate in bags, basis 90%, per ton. 232.50 Sulphate in bags, basis 90%, per ton. 243.00 BUTTER AT FOUR MARKETS. Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for the week ending April 22, 1926: April 16 17 19 20 21 22 Chicago 37 36%, 36¼ 37 37¼ 37¼ New York. 38 38 37¼ 38½ 38½ 38½ Boston 38½ 38½ 38½ 38½ 38½ 38½ 38½ Boston 38½ 38½ 38½ 38½ 38½ 38½ Boston 38½ 38½ 38½ 38½ 38½ 38½ Wholesale prices of carlots—fresh centralized butter—90 score at Chicago.
No. 2 ribs.	Whole. Ground. Section Section	Tankage, ground, 10% ammonia, 15% B. P. L. bulk. 3.80@10c Tankage, unground, 9@10% ammonia. 3.40@10c Phosphates. Bone meal, steamed, 3 and 50 bags, per ton 236.50 Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat. 200.00 Potash. Kainit, 12.4% bulk, per ton. 200.00 Manure salt, 20% bulk, per ton. 200.25.5 Sulphate in bags, basis 90%, per ton. 200.25.5 Sulphate in bags, basis 90%, per ton. 200.25.5 BUTTER AT FOUR MARKETS. Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for the week ending April 22, 1926: April 16 17 19 20 21 22 Chicago 37 3684 3644 37 3744 3744 Boston 3814 3814 3814 3814 3814 3814 3814 3814
No. 2 ribs.	Whole. Ground. Whole. Ground.	Tankage, ground, 10% ammonia, 15% B. P. L. bulk. 3.40@10c Phosphates. Bone meal, steamed, 3 and 50 bags, per ton Bone meal, raw, 4½ and 50 bags, per ton. 236.50 Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat. 2010.00 Potash. Kainit, 12.4% bulk, per ton. 232.50 Sulphate in bags, basis 80%, per ton. 232.50 Sulphate in bags, basis 90%, per ton. 243.00 BUTTER AT FOUR MARKETS. Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for the week ending April 22, 1926: April 16 17 19 20 21 22 Chicago, 37 384, 384, 3184, 3184, 3184, 3814, 38
No. 2 ribs.	Pepper, white. 36 38	Tankage, ground, 10% ammonia, 15% B. P. L. bulk
No. 2 ribs	Whole. Ground. Section Section	Tankage, ground, 10% ammonia, 15% B. P. L. bulk. 3.80@10c Tankage, unground, 9@10% ammonia 3.40@10c Phosphates. Bone meal, steamed, 3 and 50 bags, per ton 286.50 Bone meal, raw, 4½ and 50 bags, per ton 286.50 Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat. 200.00 Potash. Kainit, 12.4% bulk, per ton 28.00 Manure salt, 20% bulk, per ton 282.50 Sulphate in bags, basis 80%, per ton 282.50 Sulphate in bags, basis 90%, per ton 282.50 Sulphate in bags, basis 90%, per ton 282.50 Sulphate in bags, basis 90%, per ton 293.50 Sulphate in bag
No. 2 ribs.	Whole. Ground. Section Section	Tankage, ground, 10% ammonia, 15% B. P. L. bulk. 3.80@10c Tankage, unground, 9@10% ammonia 3.40@10c Phosphates. Bone meal, steamed, 3 and 50 bags, per ton 26.600 Bone meal, raw, 4½ and 50 bags, per ton 26.600 Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat. 26.000 Potash. Kainit, 12.4% bulk, per ton 26.10.00 Muriate in bags, basis 80%, per ton 26.250 Sulphate in bags, basis 90%, per ton 27.250 Sulphat
No. 2 ribs	Whole. Ground. Section Section	Tankage, ground, 10% ammonia, 15% B. P. L. bulk. 3.40@10c Phosphates. Bone meal, steamed, 3 and 50 bags, per ton
No. 1 ribs	Whole. Ground. Section Section	Tankage, ground, 10% ammonia, 15% B. P. L. bulk. 3.40@10c Thosphates. Bone meal, steamed, 3 and 50 bags, per ton
No. 1 ribs	Pepper, white. 36 36 38	Tankage, ground, 10% ammonia, 15% B. P. L. bulk. 3.80@10c Tankage, unground, 9@10% ammonia. 3.40@10c Phosphates. Bone meal, steamed, 3 and 50 bags, per ton
No. 2 ribs	Whole. Ground. Section Section	Tankage, ground, 10% ammonia, 15% B. P. L. bulk. 3.40@10c Phosphates. Bone meal, steamed, 3 and 50 bags, per ton